



MAYFIELD 'BACKYARD' RIESLING 2023

The history of Mayfield dates back to 1815 when explorer, William Charles Wentworth, was granted Mayfield as a thank you for his earlier crossing of the Blue Mountains.

Vineyard: The highest block on the vineyard, with a steep, north facing slope.

Vintage: 2023 was characterised by the cool wet spring. We had to spend a great deal of time in the vineyard managing the crop levels to ensure that the fruit ripened to perfection. During February and March, we experienced consistent warmer weather. This extended the growing season and allowed the fruit to be both phenologically and flavour ripe.

Tasting Note: This wine, made from one of the region's best Riesling vineyards, is beautifully clear with a slight straw hue. The aromas are of lime, apple and blossom with a touch of spice. These are evident on the palate with green apple flavours complemented by the residual sugar and nature acidity. It is a lovely example of balance, and the perfect accompaniment to meals with a hint of spice.

Accolades:

90 Points, The Real Review

Winemaking: Machine harvested on 2 April. Straight to the press. The juice was cold settle for clarity with only minor levels of juice fining. Fermentation in tank with cooling. Fermentation was stopped just short of being dry to leave a small amount of natural grape residual sugar in the wine. At the completion of fermentation, the wine was left on its yeast lees for a short time to build palate weight. Malolactic fermentation (MLF) was prevented.

Viticulturist: Charles Simons

Winemaker: Drew Tuckwell

Variety: 100% Rieslings

Region: Orange, NSW Central Highlands

Elevation: 924m

Alc/Vol: 10.5%



