

SILVERSTREAM



SINGLE VINEYARD
DENMARK WESTERN AUSTRALIA



SINGLE VINEYARD

2020 Riesling

WINEMAKING

The fruit was harvested in the early hours of the morning and chilled to 5°C to preserve fruit intensity in the lead up to processing. Some pre-pressing cold maceration occurred to maximise mid-palate texture.

Only free run juice was used for this wine. Fermentation was carried out under temperature controlled conditions (12 - 14°C) with a select German yeast extract for 25 days.

TECHNICAL ANALYSIS

TA - 8.9

pH - 3.01

Alc/Vol - 11.5%

TASTING NOTE

Lifted aromatics of fresh citrus and Kaffir lime leaf with orange blossom overtones.

Dry, crisp acidity, minerally and slightly chalky backbone that is well supported by lemon and lime mid palate. A light and elegant body with a very long and persistent finish.

AWARDS/REVIEWS

Not Shown to date

