



the {SUM}

2013 RIESLING

{ **Variety** 100% Riesling } + { **Region** Great Southern, Western Australia }

the { SEASON NOTES }

The 2013 vintage was slightly earlier than normal for the white varieties. Crop loads were low with some inclement weather at flowering, which allowed the canopies to cope easily with the fruit load and produce intense flavour profiles. The small crop load combined with fine weather and lack of extreme conditions in December/ January promoted early flavour and sugar development. An excellent early red gum blossom also meant that there was little disease pressure from bird damage. Chardonnay and riesling were the outstanding varieties of the vintage with outstanding balance of flavour and acid.

the { WINEMAKING }

Pre-press skin contact of four hours to give weight and texture. Early separation of free run and pressings (460 L/T) and an overall pressing of only 630 L/T allowed for the delicacy of the variety to be preserved. Pressings and free run were fined and fermented separately. Fermentation was carried out under temperature controlled conditions (12-14°C) and was ceased at approximately 5g/L residual sugar.

the { TASTING NOTE }

This wine is a fine example of cool climate Great Southern riesling from another excellent vintage. A bouquet of floral cherry blossom and rose petals with a squeeze of lemon juice surround a tightly wound lime core. The crisp talcy natural acidity gives great structure and backbone to the wine. The combination of generous fruit weight, a dash of residual sugar and moderate acidity will allow this wine to be more approachable at an early stage, however the aging qualities of Great Southern rieslings are renowned. This wine will no doubt put a smile on the face of those who are willing to cellar for 7-10 years.

the { ALCOHOL }

11.7%

the { PH }

3.25

the { T/A }

7.2 g/L

the { RESIDUAL SUGAR }

4.7 g/L

