



the {SUM}

2015 RIESLING

{ **Variety** 100% Riesling } + { **Region** Mount Barker, Western Australia }

the { SEASON NOTES }

The 2015 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 the lack of extreme conditions in December/January promoted early flavour and sugar development.

the { WINEMAKING }

Fruit was harvested in the cool of the night to prevent oxidation and retain flavour. Some post crushing, cold maceration skin contact was employed to increase flavour extraction. Only the free run fraction (530L/T) was used and fermented at 12-14 degrees C using a neutral yeast to enhance the varietal expression.

the { TASTING NOTE }

Almost water white in colour with the slightest hint of pale straw. The aromatics are typical of the Mt Barker region with a generous supply of lifted orange and rose blossom and some underlying grapefruit and white peach characters. These flavours are carried through onto a tightly wound palate that has a lovely lime/citrus like essence. As with most Great Southern Rieslings this wine is very attractive in its youth, however for those with patience the rewarded from 8-10 years careful cellaring will be worth it.

the { ALCOHOL }

12.3%

the { PH }

3.02

the { T/A }

8.6 g/L

the { RESIDUAL SUGAR }

4.2 g/L

