



the {SUM}

2016 RIESLING

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

the { SEASON NOTES }

2016 was one of the most varied vintages in years for the Southern region in WA. An early budburst followed by a relatively hot dry spring and mild summer saw early flowering and fruit set, every indication was for one of the earliest and quickest vintages on record. However heavy rain mid January and onset of cold night time temperatures slowed sugar accumulation but in turn helped flavour development. Crop levels were up on 2015, but still relatively low. Selection of picking date and fastidious vineyard management was crucial in 2016 with narrow ripening windows and some disease pressure.

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 rose petal/floral overtones with a sprinkle of fresh orange blossom and some underlying nuances of crushed wildflower and spice. These flavours are carried through onto a tightly wound palate that has a lovely lime/citrus like essence carried on a core of refreshing natural acidity. 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 rewarded.

the { ALCOHOL }

11.6%

the { PH }

3.02

the { T/A }

7.9 g/L

the { RESIDUAL SUGAR }

4.4 g/L

