

# the {SUM}

## 2017 RIESLING

{ Variety 100% Riesling } + { Region Mount Barker, Frankland River }

### *the* { SEASON NOTES }

2017 was slow to get out of the blocks with a cool, overcast spring slowing grape ripening which helped develop amazing fruit flavours and zingy natural acids. Constant rainy periods kept everyone on high alert for fungal diseases and picking was dictated by our keen weather eye. Crop levels were up after perfect flowering conditions, but some fruit thinning was needed to maintain intense and high quality fruit. Like 2016, the Riesling and Chardonnay were both outstanding and the Frankland River reds enormous and juicy.

### *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 variety of yeasts to enhance the varietal expression.

### *the* { TASTING NOTE }

In the glass the colour hints at golden straw. The aromatics of this wine reflect the blending of the two great Riesling areas: Mt Barker gives rose petals and jasmine overlying crushed limes, whilst Frankland River contributes exciting grapefruit zest with hints of spice. These flavours carry onto the palate with the lime and grapefruit dancing across slatey natural acid to a satisfyingly dry finish. As with most Great Southern Rieslings this wine is very attractive and approachable in its youth, however for those with patience will be rewarded from 6-8 years careful cellaring.

*the* { ALCOHOL }

12.1%

*the* { PH }

3.13

*the* { T/A }

7.9 g/L

*the* { RESIDUAL SUGAR }

2.8 g/L

