

the {SUM}

2018 RIESLING

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

the { SEASON NOTES }

The 2018 was as close to perfect as we have ever seen in Western Australia.

Good winter rains and mild early Spring weather allowed the vines to establish healthy canopies and well balanced fruit loads. The mild/sunny weather continued with little in the way of extremes allowing for minimal disease pressure and even ripening and flavour development. A near perfect Autumn enabled picking to occur at optimum flavour and sugar development. We are expecting great things from this vintage.

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 of pale straw. The aromatics are typical of the two great Riesling areas: Mt Barker region with a generous supply of lifted orange blossom and rose petals underlying crushed limes and white peach characters, whilst Frankland River contributes exciting grapefruit zest with hints of spice. 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 lovely in its youth, however, for those with patience the reward from 6-8 years careful cellaring will be worth it.

the { ALCOHOL }

12.8%

the { PH }

3.18

the { T/A }

7.7 g/L

the { RESIDUAL SUGAR }

4.6 g/L

