

the {SUM}

2019 RIESLING

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

the { SEASON NOTES }

2019 has been a real roller coaster of a vintage with freak weather events, lower than expected crops and plagues of animals. Winter rains over the Great Southern were steady and provided the vines with good soil moisture which allowed the vine to power on into a dry and mild spring. Frost hit some low lying vineyards in the Frankland River wine growing area hard destroying crops and reducing yields. The weather during the grape ripening into early vintage was more mild than average, with notably colder nights.

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 }

12.4%

the { PH }

3.60

the { T/A }

9.0 g/L

the { RESIDUAL SUGAR }

4.3 g/L

