

Derwent
E S T A T E W I N E S



2022 `Late Harvest' Riesling

Tech details

Alcohol: 9.5%
Residual Sugar: 60g/L
TA: 7.45 g/l
pH: 3.0
Yield: 9t/ha
Harvest date: April 2022
Bottle Date: July 2022

Winemaking

Hand-picked at flavour ripeness, crushed and soaked on their skins for 24 hours, then pressed under inert gas. Fermentation was stopped when the wine reached a balance between alcohol, flavour, phenolics and residual sugar. Minimal fining and filtration, then bottled.

Viticulture

On a north facing bank of the Derwent River this 30-year-old cool-climate vineyard in Southern Tasmania has its Riesling block on the uppermost slope. The soils are shallow, permeable loams over limestone that allow this variety to develop intensity and definition while retaining delicacy. The vines were leaf plucked 6 weeks prior to harvest to allow greater sunlight penetration on the fruit. This has shifted the flavour profile from citrus to stone fruit.

Tasting notes

Obvious Riesling fruits, juicy rich mid palate that displays all the benefits of a higher residual sugar style. Balanced palate from high levels of phenolics and a beautiful acid line. Finished with mouth-watering balance.

Aroma: Mandarin, blossom, dried spice.

Palate: Stone fruit.

