

2021 Riesling

Aroma:

Mandarin, lime, honeysuckle

Palate:

Citrus, sherbet, chalky phenolics, bright acid finish.

Comments:

Aromatic and bright, up front fruit, married with a beautiful texture of chalky phenolics, and a clean acid finish.

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.

Winemaking:

Hand picked on three separate picking days to capture three different flavour profiles; lean and tight, citrus and softer. Pressed under inert gas. The juice is fermenting within 24hrs of harvest, without being chilled or reheated. The fermentation takes place using cultured yeast at extremely cool temperatures, below 10 degrees C, over 30-35 days. The wine is stabilised, lightly fined, filtered and bottled. All within 90 days from harvest.

Date Picked March 2021

Date bottled September 2021

Yield 8t/ha

Alcohol content 13.2%

PH 3.26

Ta 6.9

Residual sugar 3.5 g/l