

# Limited Edition

## 2020 RIESLING CLARE VALLEY

### COLOUR

Pale to medium straw

### AROMA

A delicious bouquet of fresh oak, citrus blossom, lime, loquat, and lychee

### PALATE

The lively, textural palate has notes of lemon curd, winter spice, rose petal, nougat and vanilla bean, finishing with refreshing vibrant acidity

### WINEMAKING

Selected parcels of fruit were crushed and gently membrane pressed, cold settled, then racked, inoculated and transferred to barrel. The wine was battonaged 'sur lie' for twelve months before stabilising, filtering and bottling.

### VINTAGE SUMMARY

Below average winter rainfall and dry, windy conditions during flowering resulted in a lower yielding harvest. The milder weather through January and February was ideal for sugar accumulation, with generous wines and good natural acidity.

### ENJOY WITH

Nordic sugar cured salmon with dill, Moroccan vegetable tagine with squash, sticky prunes & chickpeas, or goats cheese crostini

### VINTAGE

2020

### VARIETALS

Riesling

### REGION

Clare Valley

### CELLARING

Best enjoyed young

### ALC/VOL

14%

### pH

3.06

### ACIDITY

7.4g/L

