



Grapes

100% Riesling

Origin of Grapes

Clare Vale

Winemakers Comments

Our inaugural release of this product and a fantastic inclusion to the RockBare stable of wines. I wanted to craft a wine that whilst containing the classic citrus regional characteristics of the Clare Valley still maintained its own unique and distinctive appeal. Paying homage to the regions tradition and history this wine is expressive but with a distinct funky European style to it. I sourced some of the purest fruit in the region from the Leasingham sub-region, which was brimming with flavour. As we were able to dejuice at the facility directly across the road the decision was easy to abort hand picking in favour of machine picking at night as I wanted to pick up some light phenolics in order to help lift the texture of this wine. I was also keen to achieve a funky element to compliment the phenolics via indigenous yeast starting the ferment. With ample flavour, mouth-watering acidity, texture and expression, I eagerly await the response on this first release, which may take some time as this wine will cellar extraordinarily well!

Vinification

Machine harvested during the cool of the night in late February 2014. Ferment started naturally with indigenous yeast in stainless steel tank to promote a little funk then inoculated over the top followed by long cold fermentation in order to retain valuable volatile components. Quick separation and clarification off yeast lees post fermentation to ensure cleanliness. Bottled under sleek and classy Stelvin LUX screwcap to retain freshness.

Colour

Straw.

Nose

Lifted, vibrant aroma of lemon blossom and balm with a calming, fragrant trace of white florals.

Palate

Attractive, fleshy palate of 'Bickfords' lime cordial and freshly squeezed lemon juice complimented by hints of tangerine peel and orange blossom honey that seamlessly meld with a funky mid palate complexity including traces of subtle, spicy stem ginger, river stone and a slight kerosene edge. The cautious inclusion of some drying phenolics adds a mouth filling textural element and along with the crisp, minerally natural acidity has given a unique and distinctive European twist whilst also providing a lingering, zesty grapefruit pithiness on the finish.

Food Match

Well suited to pan fried fish particularly King George whiting, whole baked snapper or equally at home with yum cha or sushi.

Analysis

Alcohol	12.3%v/v
pH	2.92
Acid	7.95g/L
Sugar	2.0