



Grapes

100% Riesling

Origin of Grapes

Watervale, Clare Valley

Vinification

The grapes were harvested in the cool of the early morning and pressed at a winery adjacent to the vineyard to maximise freshness upon delivery and avoid unnecessary pickup of phenolics. The juice was clarified and then fermented in stainless steel at a nice cool temperature to ensure a lovely long even ferment. The wine then left on yeast lees, and stirred often over 4 months to build texture on the palate before bottling.

Colour

Straw.

Nose

An intensely fragrant blend of freshly squeezed tahitian lime juice and frangiapani blossom, with a subtle hint of wet stones.

Palate

This wine is bright and youthful, with the fresh lime intense on the palate. Subtle secondary notes derived from the extended lees contact, help to complex and balance the mid palate. The wine is crisp and dry, with a beautiful line of grapefruit acidity to the finish.

Food Match

If not consumed just simply with a couple of dozen natural oysters, then how about Nonna's Spaghetti con granchi (blue swimmer crab's of course!).

Analysis

Alcohol 12.5%v/v

pH 2.99

Acid 6.75g/L

Sugar 1.8g/L