

ROCKBARE

2017
RIESLING
CLARE VALLEY



Grapes

100% Riesling

Origin of Grapes

Watervale, Clare Valley

Vinification

We are always up bright and early to harvest the grapes in the cooler part of the morning, and deliver them for pressing at a winery just down the road. This practice ensures freshness upon delivery and avoids any unnecessary pickup of phenolics. The juice is clarified, and then fermented in stainless steel at a nice cool temperature to ensure a lovely long, even ferment. The wine is then left on yeast lees, and stirred often over 4 months to build texture on the palate before bottling.

Colour

Straw, with a light green hue.

Nose

Our latest release Watervale Riesling is showing some complexity, with some pretty floral notes on the nose, alongside the distinctive intense citrus aromas and subtle hints of wet stone.

Palate

This wine is bright & floral, with such refreshing lime and lemon on the palate. Subtle secondary notes, akin to the pastry case of a lemon tart, derived from the lees contact, help to complex and balance the mid palate. The wine perceives crisp and dry, with a beautiful line of grapefruit like acidity to its' 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 2.95

Acid 9.2g/L

Sugar 4.48g/L