

The Clare Riesling

GRAPES

100% Riesling

VINTAGE

2019

ORIGIN OF GRAPES

Watervale, Clare Valley, South Australia. We source a little fruit from three blocks within the Slate Creek Vineyard, just north of the Watervale township in the Clare Valley. Two blocks were planted in 1975 in the brown loamy soils on slate. One block runs east-west contouring a dam line on the vineyard. The other is slightly higher on the property running north east-south west row orientation. These two blocks have slightly different characteristics which, when blended, give rise to a nice complexity. 2019 was very low yielding so a third block of a similar ilk slightly to the south of the Slate Creek Vineyard was introduced to the blend this year.

VINIFICATION

Our first pick of 2019, we were bright and early on 27 February to harvest the grapes in the cooler part of the morning and delivery them for pressing at a winery just down the road. This practice ensures freshness upon delivery and avoids any unnecessary pick-up of phenolics from the skins. The juice is clarified 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 four months to build texture on the palate before bottling.

COLOUR

Pale straw with a light green hue.

NOSE

Bright and fragrant with classic fresh cut lime and lemongrass notes, alongside a subtle hint of wet slate.

PALATE

Floral and refreshing, blossom and zest of lime dominate the palate with secondary notes akin to the pastry case of a lemon tart. This is derived from the lees contact and helps to complex and balance the mid palate. The wine is crisp and dry with a beautiful zing of grapefruit-like acidity to its finish.

FOOD MATCH

Nice and refreshing alongside a dozen oysters or a big bucket of prawns.

ANALYSIS

Alcohol - 12.0% pH - 3.04 Acid - 7.1g/L Sugar - 2.4g/L

