

# The Clare Riesling

## GRAPES

100% Riesling

## VINTAGE

2020

## ORIGIN OF GRAPES

Watervale, Clare Valley, South Australia. We source our fruit from two adjacent blocks on the Slate Creek Vineyard, just North of the Watervale township in the Clare Valley. The blocks were planted in 1975 in the brown loamy soils over slate. The blocks run roughly East-West, contouring a dam line on the vineyard. 2020 was again a very low yielding, and these two blocks have slightly different characteristics which, when blended, give rise to a lovely complexity.

## VINIFICATION

Our first pick of 2020, we were up bright and early on the 24th February, 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 from the skins. 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 6 months to build texture on the palate before bottling.

## COLOUR

Pale straw with a light green hue.

## NOSE

Our Riesling is bright and fragrant, with classic fresh cut lime & 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 - 12.5%   pH - 3.02   Acid - 7.1g/L   Sugar - 1.5g/L

