



Riesling

Barossa & Eden Valley

Tasting Notes

Colour: Green straw.

Nose: Orange blossom and rose petals are at the fore with hints of lime zest and pear flesh.

Palate: A moreish palate with flavours of pithy grapefruit, early season pineapple and granny smith apples. The finish on the wine is fleshy and zesty with a mouth-watering Chalkiness.

WINEMAKING / VITICULTURE

The grapes were harvested in the cool of the night to help retain the lovely aromatics that Riesling is famous for.

The grapes were then crushed to a skin contact vessel for 45 minutes to increase flavour.

The free run juice is then drained from the skins, with some light pressings, to a tank for wild fermentation.

Post fermentation a small addition of sulphur is made to the wine for the first time, it is then stabilised and filtered ready for bottling.

