



THE Partners

BYRONANDHAROLD.COM.AU



RIESLING

GREAT SOUTHERN
2021

COLOUR

Bright lemon with a green hue

NOSE

Delicate aromas of citrus and florals with a hint of musk.

PALATE

The palate is long, with an abundance of elegant flavours of kaffir lime leaf, talc and a fresh, natural acidity which provides a crisp minerality on the finish.

WINEMAKING

The Riesling was harvested at optimum ripeness in the coolness of the morning to help retain primary fruit flavours. It was transported directly to the winery, crushed and gently pressed to tank and allowed to cold settle. 48 hours later the juice was cleanly racked and inoculated with an aromatic yeast strain that would promote varietal character. The ferment temperature was kept at around 12-14°C, this helps retain the fresh primary fruit aromas while also developing a complex fermentation bouquet and increased palate weight and texture. After the correct amount of maturation, the wine was then blended, fined and bottled.

FOOD PAIRING

Sesame chicken salad with ginger lime dressing

VINTAGE NOTES

A mild 2020 spring with reasonable rainfall provided excellent growing conditions. A wet November followed by a warm and dry December and January set the vines for up for a regular season. However wet and humid conditions in February created an unusual vintage with extreme weather conditions. As a result, the 2021 vintage required extra work and attention to detail in the vineyard. The final wines show incredible flavour at lower baumes with bright natural acidity. Great fruit purity and varietal expression.

QUICK NOTES

VINTAGE

2021

WINEMAKERS

Rory Parks

GRAPE VARIETY

100% Riesling

GROWING AREA

Great Southern

ALC %/VOL

12.00% v/v

TITRATABLE ACIDITY

7.5 g/l

PH

3.07

CELLAR POTENTIAL

10+ years

OAK

N/A

MATURATION

N/A