

# **2023 ADELAIDE HILLS RIESLING**

Adelaide Hills Riesling is harvested early to retain acidity and perfume. Kept cool during harvest and pressing, followed by cool fermentation in tank with moderate level of solids to build some texture and interest, bottled early to retain freshness and vitality.

A crisp and refreshing wine with delicate floral and citrus aromas, honeysuckle and lime leaf. The palate is generous in flavour with zesty lemon, lime and crunchy pink lady apple flavours, tangy acid with a clean persistent finish.

## VINEYARD

Adelaide Hills (Kuitpo and Woodside) South Australia

# HARVEST DATES AND BAUMÉ

20th and 25th of March 2023

# WINEMAKING TECHNIQUES

Crushed and chilled before gentle pressing and settling. Fermented with a moderate level of grape solids to build texture. Cool fermentation in stainless steel tanks and bottled early to retain freshness & purity

#### VARIETIES

**BOTTLING DATE** 

9th May 2023

Riesling

#### OAK MATURATION

No oak maturation

#### WINE ANALYSIS

Alcohol: 11.0% alc/vol Titratable acidity: 8.7g/L pH: 2.98 Residual Sugar: 3.5 g/L

### SUGGESTED FOOD PAIRING

Smoked salmon or salt and pepper squid



94 Points James Halliday
Wine Companion 2025 Edition



# CELLARING POTENTIAL

Drinking well now until 2034