



MAYFIELD 'BACKYARD' RIESLING 2023

The history of Mayfield dates back to 1815 when explorer, William Charles Wentworth, was granted Mayfield as a thank you for his earlier crossing of the Blue Mountains.

Vineyard: The highest block on the vineyard, with a steep, north facing slope.

Vintage: 2023 was the coolest and latest vintage in 20-odd years. A wet winter had filled dams and the soil moisture profile. The rain held off for the month leading up to harvest, ensuring excellent regional cool climate flavour development and ripeness.

Tasting Note: Vibrant aromas of citrus, musk and a hint of spice. The palate is juicy with driving acidity complemented by balanced, attractive fruit sweetness and a menagerie of citrus and stone fruit flavours. It has a long, linear structure and delicate balance of sweetness and acid.

Winemaking: Machine harvested on 17 April. Straight to the press. The juice was cold settle for clarity with only minor levels of juice fining. Fermentation in tank with cooling. Fermentation was stopped just short of being dry to leave a small amount of natural grape residual sugar in the wine. At the completion of fermentation, the wine was left on its yeast lees for a short time to build palate weight. Malolactic fermentation (MLF) was prevented.

Viticulturist: Charles Simons

Winemaker: Drew Tuckwell

Variety: 100% Rieslings

Region: Orange, NSW Central Highlands

Elevation: 924m

Alc/Vol: 10.5%

