

# RIESLING

The 2020 vintage of this Riesling is a commitment to allowing the wine to develop and mature before bottling and release. This extra development time has resulted in a wine with a solid mouthfeel, enhanced creaminess, and a refined acidity. The wine strikes a perfect balance between the zestiness of a freshly released vintage and the honey-like character of an aged Riesling, making it a unique and pleasurable experience.

#### **ABOUT THE GRAPES**

Our Riesling comes from the Clare Valley, an area with a rich history in Riesling production. The cool climate, balanced water availability, and higher altitudes contribute to creating wines with concentrated flavors and excellent aging potential.

#### **TASTING NOTES**

The wine has a slightly darker color compared to typical Rieslings, hinting at its maturity and complexity.

#### **Nose**

The nose is intriguing and complex, offering a delightful blend of aromas. The prominent note is a refreshing citrus aroma, which is a hallmark of newer Riesling styles. Beneath that, there are captivating secondary notes of dried fruits, adding depth and intrigue to the bouquet.

## **Palate**

On the palate, this Riesling presents a well-balanced profile. The acidity, a characteristic feature of Rieslings, is well-integrated, providing a lively and zesty foundation. However, what sets this wine apart is its creaminess, which gives it a smoother and richer mouthfeel. The wine's maturity is evident, allowing the flavors to be more pronounced and harmonious. The finish is persistent, lingering on the palate.

## **Food Pairing**

This Clare Riesling is an excellent companion for food pairing. It pairs wonderfully with aged cheeses while the creaminess complements its flavors. Moreover, dishes with cream sauce are a great match as the wine's creamy notes harmonize with the sauce's texture and richness.

## 2020

#### **VARIETIES**

Riesling

#### REGION

Clare Valley

### **STYLE**

Aged and creamy

#### ALCOHOL

12.9%

#### ACIDITY

 $6.5\,\mathrm{g/L}$ 

#### RESIDUAL SUGAR

 $0.3 \, g/L$ 

#### PH

3.09

#### **ORTUS WINES**

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