



Raise A Glass & Ruffle Some Feathers



VARIETY RIESLING

REGION CANBERRA DISTRICT

TECHNICAL DATA

ALCOHOL	10.7%
PH	3.33
ACIDITY	7.1
RESIDUAL SUGAR	6g/L
CLOSURE	Screwcap
AVAILABILITY	750ml

2022 RIESLING

GIVE ME ONE GOOD RIESLING

CANBERRA DISTRICT

TASTING NOTES

Displays lemon and lime aromas which come through on and resonate in the middle of the palate with fresh zesty acidity. A light and refreshing Riesling which picks up on the characteristic Meyer Lemon flavours typical of the Canberra District.

WINEMAKER COMMENTS

These grapes were sourced from our own vineyard in Wamboin which has elevations of approx. 850m above sea level. The fruit itself always displays wonderfully balanced acidity levels that require little to no intervention and picks up on the Meyer Lemon characteristics that the Canberra District is known for with regard to its Riesling's. With two blocks on the property and one of our more prolific grapes it is always a crowd favorite.

VINIFICATION

Picked and pressed within 24 hours of harvest it was fermented in stainless steel tank, and sat in lees for another 3 months to further develop texture. It was then racked off and sat in tank for a further 3 months prior to bottling. As indicated the acid structure from the Riesling on this property requires little to no intervention from our part, and this wine was no exception. It is fresh and vibrant with everything that we expect from our Rieslings.

FOOD

Roast beef, venison and other game meats.

DRINK

6 degrees.

Drink now, or if willing to be adventurous cellar for 10 plus years and watch that fruit flavour intensify.



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