## PÉTILLANT-NATUREL RIESLING TWO THOUSAND AND TWENTY



GRAPE VARIETY Riesling

COLOUR Cloudy Straw

NOSE AND PALATE Citrus. Textured. Fine Bead.

VINEYARD REGION Adelaide Hills, South Australia

VINEYARD ALTITUDE 455 meters above sea level

WINE ANALYSIS Alc/Vol: 12.1%, pH: 3.10, TA: 8.70g/L, Yeast Type: VL1 + WILD

WINEMAKER Will Gilbert

PEAK DRINKING Now

## VINEYARD CONDITIONS

Sourced from the foothills of Mt Canobolas, Orange, this vineyard has fertile soil, rich in volcanic ash. It is deep, well drained clay loam, and red and brown ferrosol soils derived from basalt.

One of NSW's cooler regions, Orange has a mean January temperature of 19.5°C with a 15°C variance between summer and winter months. Average rainfall is approximately 875mm per annum. With Orange being the highest wine growing region in Australia, grapes grown here not only enjoy all the benefits of its cooler temperatures and unique topography, but also benefit from over 9 hours of direct sunshine per day during the growing season. The combination of both the cooler climate and plentiful sunshine is vital to the fruit's ability to develop intense aromas and maintain flavour, giving these grapes a long mouth feel and flavour profile.

## WINEMAKER'S NOTES

To maintain the inherent fruit qualities, these grapes were harvested in small lots in the early hours of the morning. The grapes were then placed in ½ to 1 tonne bins only, to enable better quality control and detect any fruit variations.

The fruit was destemmed, pressed and then racked, where fermentation was then initiated. Fermentation was monitored, and the temperature was maintained between 13-16°C to allow for a steady controlled ferment. Once the baume level had dropped by 2/3 of its value, the residual sugar was then regularly measured as we were aiming to bottle at around 12.5 grams/litre. We then waited for the fermentation to finish before releasing in early November 2022.

It is up to you how you would like to drink it; some like it cloudy, some like it clear. Either softly roll or not - before opening with care!