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RIESLING

GREAT SOUTHERN
2020

COLOUR

Bright lemon with a green hue.

NOSE

Delicate aromas of citrus blossom, green apple and a subtle floral note.

PALATE

The palate is long, with an abundance of elegant flavours of lemon zest, floral complexity and a fresh, natural acidity which provides a crisp minerality on the finish.

WINEMAKING

The Riesling was harvested at optimum ripeness in the coolness of the morning to help retain primary fruit flavours. It was transported directly to the winery, crushed and gently pressed to tank and allowed to cold settle. 48 hours later the juice was cleanly racked and inoculated with an aromatic yeast strain that would promote varietal character. The ferment temperature was kept at around 12-14 °C, this helps retain the fresh primary fruit aromas while also developing a complex fermentation bouquet and increased palate weight and texture. After the correct amount of maturation, the wine was then blended, fined and bottled.

FOOD PAIRING

Sesame chicken salad with ginger lime dressing.

VINTAGE NOTES

The 2020 Vintage was warm and dry, this created challenging conditions for canopy management and irrigation programs. Our viticulture team should be rewarded for maintaining the ideal fruit exposure for this parcel. This resultant wine exhibits the cool climate freshness and varietal characters desired in Great Southern Riesling. The fruit for this parcel is from a high -quality vineyard 40+ years of age.

QUICK NOTES

VINTAGE

2020

WINEMAKERS

Kate Morgan/ Rory Parks

GRAPE VARIETY

100% Riesling

GROWING AREA

Great Southern

ALC %/VOL

12.00% v/v

TITRATABLE ACIDITY

7.8 g/l

PH

2.58

CELLAR POTENTIAL

10+ years

OAK

N/A

MATURATION

N/A

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