



RIESLING 2019



TASTING NOTES

APPEARANCE

Pale straw with a green tinge.

NOSE

A beautiful fresh, vibrant wine with intensely aromatic, lime and lemon verbena notes over fragrant white flowers with a dash of minerality building with age.

PALATE

A supple round middle palate harnessed by a zesty clean acid edge, providing a nice counterpoint and carrying the citrus and floral notes to the end of the palate.

CONSUMPTION NOTES

DRINK BY

2026

BLEND

100% Riesling

ANALYSIS

11.5% Alcohol, 3.28 pH, 7.0 g/L Total Acidity

WINEMAKING NOTES

VINEYARD

Austin's vineyard is located in the rolling hills of the Moorabool Valley, just north of Geelong. Geelong's Moorabool Valley sub-region is made up of a tough limestone and basalt base. This forms its unique terroir; providing ideal free-draining soil for grapevines. In the 1870s Geelong was the largest vineyard region in Australia. Richard and Pamela Austin purchased the property in 1995, and by 1996 they had planted 62 hectares of vines of which 40 hectares is Pinot Noir - one of the bigger single plantings in Australia.

Moorabool Valley's cool climate and its proximity to the ocean provides perfect conditions to grow world-class wines. All vines are planted north-south, trained vertically, and canopies are managed to provide sufficient light and air into the fruit zone, maximizing quality and vine health. Judicious irrigation is applied during the growing season to maintain healthy vine growth to assist even ripening, which is the key to quality fruit.

VINTAGE

With plenty of moisture in the ground and moderate weather conditions through spring and early summer, the vines enjoyed ideal growing conditions early. Flowering in November was quick, and the ensuing berry set was good, despite heavy rainfall late November. A relentlessly hot summer and minimal rain made an early start to vintage with swift completion. The first batch of Riesling was picked on 27 February 2018 at 20.4 brix and the second batch at 22.0 brix on 5 March 2018 was picked in the pursuit of a range of fruit flavours to lend complexity.

VINIFICATION

Both batches were picked during the cool of night and transferred quickly to press for the gentlest extraction collecting only the freshest, greenest juice with the first squeeze of pressings separated from the low yielding free run juice. The two juice batches were blended together for a final analysis of 20.4 brix, pH 3.13 and acid of 9.6 g/L. Fermented slow and cold with a specially selected yeast that handles the cold temperatures; the resulting wine was left on lees for four months to provide further textural mouthfeel before filtration and bottled 21st August 2019.



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