

In 1906, Sidney Wilcox built the estate homestead, Mulyoulpko (meaning “home by the water”), where he lived while farming the local land and streams, sending the vegetables and fish to the city restaurants and markets. Made specifically to pair with food, these wines are opulent in style and seamlessly balanced for fine dining.

## GRAPES

Riesling

## REGION

Riverland - South Australia

## VINIFICATION & WINEMAKING

The 2023 vintage was much cooler and longer than average. These conditions let the fruit slowly and gently ripen, allowing the wines to display vibrancy and style. A good year for bright colours and intense aromas leading to varietal Riesling characteristics of harmonious acidity and flavour maturity.

## ANALYSIS

Alcohol	12.5%
pH	3.0
Titrateable Acidity	6.2



## COLOUR

A delicate, white gold hue.

## NOSE

Fragrant lemon blossom and lime zest greet the senses, accompanied by the inviting aroma of fresh citrus fruits.

## PALATE

Layers of mixed citrus fruits unfold on the palate, complemented by the freshness of grapes, creating a harmonious symphony of flavours. The moderate acidity is refreshing, cleansing the palate with each sip. The wine is light-bodied yet structured and self-supported with depth, leaving a lasting impression with the lively citrus notes and minerality.

## FOOD MATCH

Pan-fried salmon with pear, walnut and spinach salads, or steamed Florentine fish.

## AWARDS

**92 POINTS (SILVER)** - Wine Showcase Magazine 2024

**94 POINTS** - Sam Kim, Wine Orbit

*“Sweetly ripe with savoury notes, it’s beautifully lifted on the nose, showing dark plum, floral, dried herb and nutmeg aromas. The palate displays fine texture and juicy fruit flavours, well supported by grainy tannins, finishing sturdy and lingering. At its best: now to 2029.”*

