

## 2024 CLARE VALLEY RIESLING

### PAULETT'S CLARE VALLEY SELECTION

<b>VARIETY</b>	100% Riesling			
<b>FRUIT SOURCE</b>	Clare Valley			
<b>VINTAGE</b>	<p>The season began relatively dry in August, September, and October, compared to the previous two growing seasons, resulting in low disease pressure early on. However, a devastating frost on October 25th affected mainly the southern end of the valley, with some impact on our Watervale vineyard. Flowering at Watervale started in late October to early November, approximately two weeks ahead of the 10-year average and at least a month earlier than the 2023 vintage. Rainfall was slightly above average in December and early January but quickly dried up. January and February were warm to hot, with nine consecutive days above 33 degrees in early March, accelerating harvest. Minimal to no rain during harvest kept disease pressure low, with no interruptions.</p>			
<b>BOTTLED</b>	July 2024			
<b>WINE SPECIFICATIONS</b>	Alcohol	12.0%	Total Acidity	7.5 g/L
	pH	3.00	Reducing Sugar	4.2 g/L
<b>COLOUR</b>	Pale straw green.			
<b>AROMA</b>	Bright, fresh, and inviting, this wine showcases abundant brown lime, citrus florals, lemon, and a blossomy perfume, with underlying notes of tropical fruits and white nectarine.			
<b>PALATE</b>	Juicy and generous, this wine features flavours of brown lime cordial and zesty lemon and lime. Well-managed acidity provides exceptional balance and focus, resulting in a long, persistent finish.			
<b>WINEMAKING NOTES</b>	Machine harvested, destemmed and gently pressed taking only the free run juice. Fermented in stainless steel using a neutral yeast strain, stabilised filtered and bottled young to capture the purity of Riesling.			
<b>CELLARING</b>	Drink now or be rewarded with 15 years bottle development.			
<b>FOOD IDEAS</b>	Fresh South Australian seafood.			
<b>AWARDS &amp; ACCOLADES</b>	GOLD   2024 Royal Adelaide Wine Show SILVER   2024 Canberra International Riesling Challenge			

