



## GRAPE VARIETY

Riesling

## COLOUR

Pale Straw

## NOSE AND PALATE

Citrus Blossom. Key Lime. Slate. Elegant. Fine.

## VINEYARD REGION

Angullong + Borrodell Vineyards, Orange

## VINEYARD ALTITUDE

880 - 980m above sea level

## WINE ANALYSIS

Alc/Vol: 12.0% pH: 3.0 TA:7.3g/L RS:3.6g/L Yeast:VL1+ Wild

## WINEMAKER

Simon Gilbert and Will Gilbert

## PEAK DRINKING

Now until 2032

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VINEYARD CONDITIONS

Sourced from the foothills of Mt Canobolas, at an altitude of 880 - 980 metres, these vineyards have extremely fertile soil, rich in volcanic ash. It is deep well drained clay loam, and red and brown ferrosol soils derived from basalt, with silty textures being found at hill top sites. One of Australia's cooler climate regions, Orange has a mean January temperature of 19.5°C with a 15°C variance between Summer and Winter months, and an average rainfall of 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 per day of direct sunshine 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.

## WINEMAKERS NOTES

These grapes were hand harvested in small lots, in the early hours of the morning. The fruit was destemmed, then drained and soft pressed with each incremental increase in pressure. The juice was then cold settled and racked cleanly, warmed to 15-16°C and inoculated. Fermentation of the juice was initiated in stainless and maintained at a temperature of 13-16°C. Mid way through fermentation, to increase complexity and texture, we drained off to fill a concrete tank where the remainder of the sugar was metabolised and maturation took place on full lees with regular stirring. Minimal malolactic fermentation occurred as we sulphured each individual vessel at optimal balance after its completion of primary fermentation. The major component, the concrete tank ferment, was halted at approximately 4.9 g/L residual sugar to achieve the desired flavour, sugar and acid balance. It was then racked off hard lees, blended, left on light lees, and stirred for 6 months. The wine was then settled and clarified before being bottled in October 2022.