



Regional Selection

Clare Valley Riesling 2016

Region - Clare Valley, South Australia

Vineyard - To create an elegant and classic example of Riesling we selected grapes from different sub regions over the Clare Valley. A percentage of the blend was sourced from our vineyards situated in Auburn at the southern end of the valley where aspect slope positions and soil types provide delicate fruit with succulent acidity. The wine also comprises of fruit from the sub region of Watervale grown on shale over red clay as well as fruit from our Northern Vineyards of Armagh growing on granite and red clay. The grapes were harvested in late January in cool night time temperatures.

Growing Conditions - After a reasonably dry winter and spring an early vintage was predicted, but thankfully 60mm of rain fell in November, setting up the canopies to hold healthy bunches and produce abundant long shoots. Vintage harvest began late January as flavours were ripe early and acidity still quite abundant; ideal for Riesling. One of the best vintages for fine elegant flavours and bright tight acidity.

Winemaking - Harvested in the cool of night to ensure minimal amount of oxidation occurred, the grapes were top loaded to a tank press. After a gentle pressing the free run juice was cool fermented in stainless steel for 18 days. After fermentation the wine was cold filtered and bottled immediately to retain the freshness and varietal expression.

Winemakers Tasting Notes - The 2016 Regional Riesling is a bright and aromatic wine demonstrating fragrant lime cordial, freshly squeezed lime juice, hints of camomile and orange blossom. The very complex aromatics carry over to the palate providing a lovely line of fruit perfectly balanced with the nervy, mineral like acidity. A focused wine that exemplifies the purity of this noble grape variety. This wine is best enjoyed in its youth but will further reward with 3-5 years of bottle age.

Analysis - pH 2.93 | Alc. 11.5% | TA 6.10 g/l

