



2017 Riesling



WINEMAKING - Rowan Langdon

The fruit was handpicked in the cool morning conditions. The fruit was gently pressed, with the heavy pressings kept separate from the free-run juice. After 24 hours of light settling, the juice was racked and warmed. A selected, aromatic yeast strain was used to ferment the clean juice at a low temperature. The ferment was stopped with some residual sugar, in order to balance out the crisp acidity in this wine. We bottled this Riesling on the 24th August, 2017.

Colour:

Light-straw with a green hue and a bright clarity.

Nose:

Aromatic notes of lemon and granny smith apple, with hints of ginger and tea leaf

Palate:

A medium bodied wine, with lemon zest, lime and fine mineral notes.

SPECIFICATIONS

Alcohol: 11.3% /vol.

Residual Sugar: 16.4 g/L

pH: 2.87

Titrateable Acidity: 8.2 g/L