

Grapes: 100% Riesling

Geographical Indication: Upper Goulburn, Central Victoria

The Vineyard: This Riesling was sourced from the Barwite Vineyard located just outside of Mansfield in Victoria's Alpine High country. This cool-climate site was planted in 1999 and produces fruit with beautiful floral and citrus notes and a balancing refreshing acidity.

The Season: A mild and wet spring during 2020, with regular rain throughout the season resulted in good fruit-set and a balanced generous crop with abundant healthy canopies. A cooler-than-average summer with consistent rainfall created long, slow ripening conditions. Perfectly suited to growing grapes with intense flavour and wonderful acidity.

Winemaking: Grapes were harvested in the cool of the dawn, crushed and pressed. The juice was cold settled for 48 hours before being racked off solids and directly inoculated with a selection of aromatic yeast strains. Cold tank fermentation was undertaken between 11-14 degrees celcius. Pressings were fermented separately and excluded from the final blend for fining and cold stabilisation.

Maturation: Stainless steel.

Filtration: Crossflow

Bottling Date: 1/8/22

Analysis: Alcohol 13.8% TA 7.6g/L pH 3.07 Sugar 2.0g/L