



**pacha
mama**

**riesling
2022**

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Grapes: 100% Riesling

GI: Strathbogie Ranges, Central Victoria

Vineyard: This Riesling was sourced from the granite-strewn soils of the Strathbogie Ranges.

Season: The 2022 season was wet! Higher than average rainfall continued from winter right through to harvest. Our growers worked tirelessly all season to ensure a successful vintage, in quality and yields. The rains ensured full, lush green canopies throughout the entire ripening season reducing stress on the vines. The consistent ripening temperatures produced fruit which retained beautiful natural acidity and optimised flavour development.

Winemaking: Grapes were harvested in the cool of the dawn, crushed and pressed in the same day. 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.

Maturation: Stainless steel.

Filtration: Crossflow

Bottling Date: 18/10/22

Analysis: Alcohol 12.3% pH 3.00 TA 8.9g/L RS 2.0g/L

Nose: Aromatic with layers of citrus, white blossoms, lemongrass, and a hint of musk.

Palate: Crisp and dry, loaded with varietal lemons and limes, crunchy green apples, minerality and a long persistent finish.

Food match: Any dish you would squeeze fresh lemon on, think Pad Thai noodles, pan seared fish, Ceviche or fish tacos.