

TASTING NOTES

2018 Run Free Riesling

Western Australia



VINEYARD & WINEMAKING

2018 saw beautifully mild and consistent weather throughout the growing season which encouraged optimum ripening conditions. Without weather pressures the time to pick was purely based on flavour, acidity and balance.

This 2018 Riesling was picked in pristine conditions in March 2018. The parcels of juice underwent a long and slow cold fermentation in stainless steel tanks immediately after pressing to preserve the fruit character. Gentle lees stirring was carried out to add subtle texture. The wine was bottled in July 2018.

THE WINE

The wine shows a lifted bouquet of floral notes and green apple. The palate displays a crisp flavoursome style with subtle minerality and a clean fresh finish.

TECHNICAL SPECIFICATIONS

Alc: 12.3% pH: 3.17 TA: 7.5 g/L rs: 2.5 g/L Cellaring: Up to 15 years