



TASTING NOTES

2017 Run Free Riesling

Western Australia



VINEYARD & WINEMAKING

This 2017 Riesling was picked in pristine conditions in March 2017. Selected parcels of fruit delivered excellent growing conditions, with winter and spring being reasonably dry but with well-timed rainfall in January delivering the moisture needed for further vine growth. The parcels of juice underwent a long and slow cold fermentation in a stainless steel tank immediately after pressing to preserve the fruit character. Gentle lees stirring was carried out to add subtle texture. The wine was bottled in August 2017.

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: 12.1%

pH: 3.13

TA: 6.8 g/L

rs: 1.5 g/L

Cellaring: Up to 15 years