singlefile

WINES



2010 Riesling

The wine: 100% Riesling

The pleasure: A gentle off-dry style of riesling with aromas of apple blossom on the nose. A beautiful

clean and pure palate with subtle mineral undertones and a soft acidic finish.

Food pairing: Ideal with seafood or spicy dishes.

Cellaring: Medium term, now to 2015.

The vintage: The 2010 vintage was characterised by lower yields, a long ripening season and

extremely high quality fruit. The modest harvest was due to the cold and wet conditions

during November. The balmy long summer was responsible for slow but steady

ripening, leading to good flavours and moderate alcohol.

The region: The fruit for this was sourced from a mature vineyard in the cool climate sub-region of

Porongurup in the Great Southern.

The winemaking: A small parcel of riesling was harvested on the evening of 19th march 2010. It was

destemmed and brought into the winery for gentle pressing. The free run juice was set

aside for this wine which underwent a long cool fermentation in tank.