WEST CAPE HOWE RIESLING 2015

The West Cape Howe Regional range of wines are from their Estate vineyards, made with minimal winemaking intervention to ensure best possible varietal flavour and regional expression.

VINTAGE: Mount Barker had a very good 2015 season, faring better than other regions, ie, none of the hail that hit Frankland and none of the spring winds that affected Margaret River. The generally cool nights and moderate to warm days, with absence of rain during ripening meant the fruit could achieve full flavour development over a longer harvest window.

WINEMAKING: The Mount Barker fruit is all from our best Riesling vines, Block 6 at our Langton vineyard. The fruit was harvested over a 10 day period in early March, with an average of 11.5 Be. Harvested in the cool overnight temperatures, the fruit was processed immediately, with only the free run juice used. Fermented entirely in stainless tanks with neutral yeast at temperatures between 12-15C, the finished wine required minimal fining before bottling in late May.

COLOUR: Very clear and bright with a hint of light straw.

AROMA: Delicately perfumed with light floral notes. Attractive ‘lemonade’ aromas.

PALATE: Has gorgeous citrus fruit flavours and a lovely fullness without being sweet. The beautiful ripe lemon and lime flavours are complexed by the delicate floral characters, all balanced by its great natural acidity. With good mouthfeel and palate weight and a long, clean finish, this is a great example of a delicate, dry, cool climate Riesling.

CELLAR POTENTIAL: Enjoy now and over the next 8 years.

FRUIT SOURCE: Mount Barker, 100% Riesling

TECHNICAL INFORMATION:

pH: 2.93
TA: 7.57 g/L
Alcohol: 12.7%
Residual Sugar: 3.0 g/L