

Riesling 2007



Colour: Pale straw, good clarity.

Aroma: A typical Great Southern Riesling beautiful aromas of rose petals and talcum powder shine through..

Palate: An exciting combination of lime and grapefruit. The mid palate is intense and zesty following onto a crisp and clean finish

Cellaring: 7 years. Great persistence.

Vintage Descriptions

The 2007 vintage was hot and dry, outstanding fruit was seen from throughout the region. Due to favourable weather conditions throughout the growing season, disease was controlled

Winemaking Information

The fruit was sourced from an original Mt Barker vineyard one of the better known Riesling growing areas of Australia. The fruit was crushed and pressed with only the free run portion being used for this premium wine. After cold settling, the juice was racked and filtered prior to warming and inoculated with a neutral yeast strain. Fermentation was closely monitored and maintained at a cool temperature and steady rate until completion. Post ferment, the wines were stabilised, filtered and given a light skim milk fining. The wines were then blended appropriately and bottled.



Fruit Source:	Mount Barker, WA			
Blend:	100% Riesling			
Fruit Maturity	10.4 to 11.2 Be			
Wine Specifications:	pH:	3.22	TSO2:	112.4 mgL-1
	T.A.:	7.2gL-1	Alcohol:	11.0 % v/v
	FSO2:	36.7mgL-1	Residual Sugar:	0.0 gL-1

