

2022 Estate Riesling

Our Thoughts

A beautiful lime leaf and a citrus sherbet lift is the entrée with Lichee, citrus, spice and hints of Turkish delight to follow. This wine has a lovely soft texture, with the lichee, Kafir lime and spice dominating the mid palate, with an elegant citrus / mineral edge on the finish.

Vintage Comment

The 2022 season started with a very wet and variable spring, resulting in poor flowering, small bunches and reduced yields across many sites. However, the exceptional summer and autumn months to follow provided perfect ripening conditions that generated great concentration and striking flavours across all varieties.

Harvest Date: Yield

Hand-picked :: 14.3.22 :: 5.1/ha

Vineyards

Paradigm Hill

Brix :: pH :: TA

22.14 :: 3.09 :: 10.5g/L

Winemaking

Hand-picked, chilled overnight and gently whole bunch pressed to stainless steel. The juice was racked to Italian concrete fermenters to undertake a natural fermentation.

Temperatures were carefully monitored throughout fermentation and the ferment stopped with some residual sugar to balance the great natural acidity.

This wine was then lightly fined and filtered before going to bottle.

Aging :: Concrete

2 months



Finished wine

Residual sugar 6.5.g/L pH :: 3.04 :: TA 8.0g/L

0% Malo lactic fermentation

Alcohol

13.0% (7.7standard drinks/750ml bottle)

Production

Bottled July 2022 :: screwcap

Food Pairing

Marron with garlic and chilli butter barbequed in half shells

Best Drinking

2022-2032

