



2021 Estate Riesling

Our Thoughts

This Riesling is our first, with fruit sourced from our friends Ruth and George Mihaly's Paradigm Hill vineyard. The wine has a beautiful bouquet that showcases what Mornington Peninsula Riesling can deliver. Kaffir lime, musk and talc create this journey that is defined by the long and lingering natural acidity that makes this fruit pop and over time should develop extraordinarily well.

Vintage Comment

Moderate temperatures throughout a wet spring and into flowering resulted in healthy canopies with slightly lower than average yields.

Above average rainfall over the Summer due to La Niña was moderated by dry spells and moderate temperatures resulted in slower ripening. High levels of acidity were retained along with great concentration of flavour, fine detail and precision.

Harvest Date :: Yield

Hand picked 11 March 2021 :: 5t/ha

Vineyards :: Clones

Mihaly Vineyard :: I10D14

Brix :: pH :: TA

21.42 :: 2.95 :: 10.05g/L

Winemaking

- Fruit was chilled and then whole bunch pressed to tank.
- The juice was then racked after a few days taking light fluffy lees and fermented at cool temperatures in stainless steel.

- Natural partial (5%) malolactic fermentation before bottling unfiltered and filtered

Aging :: Oak

4.5 months :: stainless steel

Finished residual sugar :: pH :: TA

5.0 :: 2.95 :: 8.8g/L

Alcohol

12.5 % (7.4 standard drinks/750ml bottle)

Production

Bottled 21 July 2021 :: screwcap

Food Pairing

Whole baked snapper with chili, ginger and fried shallots :: serve at 10-13°C

Best Drinking

2021-2031

