

MENGLERS HILL

RIESLING

GRAPE VARIETIES RATIO (%) & SOURCE:

Riesling ex Barossa

HARVEST DATE:

February & March

WOOD DETAILS:

Nil

VINTAGE CONDITIONS:

This vintage was preceded by a cool Winter with lower than average rainfall, though sufficient enough to give the vines a good start to the season. Some well-timed rains in Spring ensured the vines could develop healthy canopies to support their fruit. A warm and dry Summer along with lighter than average crop loads led to grapes with great flavour and concentration. Some welcomed rain in late January refreshed the vines and mild, sunny weather in February was conducive to the ripening of excellent quality grapes.

WINEMAKING/VITICULTURE:

The grapes were harvested in the cool of the night to help retain the lovely aromatics that Riesling is famous for. The grapes were then crushed to a skin contact vessel for 45 minutes to maximise flavour. The free run juice is then drained from the skins, combined with some light pressings, to a tank for wild fermentation. Post fermentation a small addition of sulphur is made to the wine for the first time, it is then stabilised and filtered ready for bottling

TERROIR/SITE:

The Riesling is sourced from our traditional grower base in South Australian growing regions. Over many years, these vines have delivered consistently excellent Riesling grapes from a variety of soil types across these districts.

TASTING COMMENTS:

Color: Lime Green

Aromas: Floral notes of jasmine, with hints of musk, green apple, lychee and river stones.

Palate: A wine of freshness; with generous flavours of grapefruit, citrus pith and green apple, supported by a silky texture and vibrant acidity



TOTAL ACIDITY (g/L):	6.49
pH:	3.05
ALCOHOL (%v/v):	11.5
