



## Noble Riesling 2016

This is a bold and intensely concentrated, opulent Noble Riesling with masses of botrytis flavours of orange marmalade, honey and musk with exotic tropical and citrus layers.

### COLOUR

Deep orange-gold colour, a little lighter on the edge.

### AROMA

This has a full and voluminous nose with deeply packed botrytis aromas of orange marmalade, wild honey, beeswax and musk entwined with ripe exotic tropical fruits and citrus peel notes unfolding a little volatility.

### AGEING POTENTIAL

Match with creme caramel, creme brulee and steamed puddings over the next 4-5 years.

### PALATE

Very sweet to taste and medium-bodied, the palate features intense and opulent flavours of orange marmalade, honeycomb, musk, dried apricots and crystallised tropical fruits. The mouthfeel is lusciously succulent and unctuous in texture and balanced by brisk acidity.

The flavours show growing concentration and linearity, carrying with boldness, presence and drive, leading to a long and sustained decadent finish.

### WINEMAKING

Riesling fruit from the 'Cirrus' vineyard with approx 75% botrytis infection, fermented in tank to 11.8% alc and approx 70 g/L RS, TA 8.3 g/L and pH 3.49 (375ml)

### WINEMAKER

Allan Johnson

### TECHNICAL DETAILS

Picking Date: April 2016

Alcohol: 11.8%

Bottled: August 2016

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