



Riesling 2017

A rich, aromatic, dry Riesling with exotic citrus, floral and honeysuckle flavours.

COLOUR

Bright straw-yellow colour, a little lighter on the rim.

AROMA

The nose is well-concentrated with fine, firm and penetrating aromas of lime fruit with tangerine notes along with honey and musk, unfolding white florals and fresh mineral elements.

AGEING POTENTIAL

Serve as an aperitif, with seafood and Asian fare over the next 4-5 years

PALATE

Dryish to taste and light-medium bodied, the palate is taut with finely concentrated flavours of limes entwined with honey and musk, along with white florals and thirst-quenching minerals. The mouthfeel is crisp and zesty, with bright, lively acidity, the wine flowing along a fine-textured line, carrying to a lingering finish of limes, florals and minerals. This is a taut, crisp and lively dryish Riesling with lime. Honey, musk and floral flavours and mouthwatering mineral notes on a fine-textured line.

WINEMAKING

Fruit predominantly from the 'Om Santi' and 'Palliser' sites, with some botrytis, cool-fermented in stainless-steel to 12.0% alc. and 8 g/L RS, TA 8.0 g/L and pH 3.00, the wine aged 3 months on lees.

WINEMAKER

Allan Johnson

TECHNICAL DETAILS

Picking Date: April 2017
Alcohol: 12%
Bottled: August 2017
