

# Estate Range

## Late Harvest Riesling 2009



### REGION

Riverina

### TASTING NOTES

Beautiful floral and orange blossom aromas leap out of the glass. Soft natural sweetness combines with fruity sorbet flavours on the palate, leading to a clean refreshing finish.

### FOOD RECOMMENDATION

On it's own or try with pate and antipasto platter

### VINTAGE REPORT

The lead up to the 2009 vintage represented normal timing with regard to the ripening of different varieties, until a heatwave in late January, when the grapevines simply shutdown in order to protect the quality of the fruit. As weather patterns moderated closer to harvest, with minimal rainfall, the grapes ripened more steadily. The fruit arrived at the winery with excellent clean fruit flavours. Overall, the yields were slightly less than expected, but the quality of fruit was very pleasing, with pronounced varietal characters.

### VINIFICATION

To maintain fruit freshness harvest took place in the cool of the night. The grapes were immediately crushed and must-chilled. The juice was drained, with only the premium free run juice being used in order to bring out the freshest, purest flavours of the grapes. State of the art technology was used to clarify the juice prior to fermentation in order to retain the maximum amount of fruit freshness. The resulting juice was then racked for fermentation using an aromatic yeast, to enhance the wine. Fermentation was carried out between 12-14°C for 18 days. The wine was stabilised and filtered and bottled early to retain the natural fruit freshness.

### CELLARING

Short Term Cellaring

Drink Now or up to 2 years

### WINEMAKERS

Rod Hooper, Danny Toaldo, Sean Hampel

### TECHNICAL SPECIFICATIONS

Alc 7.69% pH 2.95

Total Acid 6.25/l

Residual Sugar 62g/l

### AWARDS

Not Yet Shown

Beelgara