



Oenologists and Viticulturists

2008 Riesling

Tasting notes

The wines colour is pale yellow.

Fresh lemon and lime lead the nose with stone fruit characters of nectarine and peach also apparent.

The palate is light and shows citrus at first which leads into a lingering pineapple finish. This wine shows refreshing acidity well balanced by some residual sugar.

Winemakers notes

The growing season was dry and warm which has lead to an increase in tropical characters in the wine. The fruit used was sourced from the Temple Bruer vineyard. Harvesting commenced in the early hours on 21st February. The juice was lightly pressed and cold settled. Alcoholic fermentation commenced slowly under cool conditions to retain fruit flavour.

Technical details

Variety:	Riesling 100%
Region:	Langhorne Creek, SA
Production:	850 cases
Alcoholic strength:	12.4% v/v
Free/total SO ₂ at bottling:	21/80 mg/L
TA	6.3g/L
RS	5.8g/L

Produced without using animal products – vegan friendly