



INTRODUCTION

Riesling has shown considerable promise at Wicks Estate, but we believe the 2007 Wicks Estate Riesling perhaps best exemplifies the direction and inherent quality we wish to obtain from this variety. We set out with idealized physiological and flavour parameters, and with generous growing conditions, we were able to achieve these goals. The Riesling block was then harvested as each clone reached our preordained ripeness requirements over a period of 9 days, with clones maintained separate throughout processing until final blending.

With the 2007 release we have aimed for a wine displaying elegance and finesse, whilst maintaining the lively fruit intensity that this variety exhibits in the cool climate of the Adelaide Hills.

Displaying fine aromatics and excellent fruit intensity along with tight structure and balanced natural acidity, this fine Riesling will drink beautifully whilst young, yet has the capacity to age and develop gracefully in the cellar.

VITICULTURE

100% Adelaide Hills, South Australia
Individual parcels selected
Single Vineyard
Estate Grown

VINIFICATION

Individual parcels were harvested between 11.5 & 12.0°Baume before being destemmed, crushed and chilled. Each parcel was then gently pressed in our airbag/tank press with the free run and pressings portions kept separate denying the inclusion of any harsh phenolics. 14-16 day fermentations run cool with strict temperature control enabled the retention of the varietal fruit characters. QA23 yeast utilized for the majority of the ferments whilst we trialled a relatively new yeast, Vin 13, on a representative parcel. The final wine was blended from these separate parcels generating great complexity and the contribution of different flavour components.

MATURATION/BOTTLING

Bottled early under Stelvin Closure to ensure freshness and product consistency.

CELLARING

This fine Riesling will drink beautifully whilst young, yet has the capacity to age and develop gracefully in the cellar.

TECHNICAL DATA

Alc/Vol 12.5 %
TA 6.83
pH 3.12
R.S. 3.3g/L

