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2016 Riesling

ADELAIDE HILLS

VINEYARD

Riesling has a strong affinity for the cooler climates of the World, and it is therefore no surprise that it would produce wines of great character in the Adelaide Hills. Whilst we made the hard decision to graft some of our Riesling vines over to Pinot Noir some years back, we have retained only the most promising clones to produce our Riesling as it's perhaps the top white pick amongst staff and remains a labour of love. The Riesling crop, whilst miniscule, showed hallmark varietal characters and fine acidity nurtured by the cool nights and warm sunny days. Careful sampling in the vineyard, paying particular attention to flavour development and acid levels, meant the fruit was harvested on the 2nd of March once the ideal balance was reached.

WINEMAKING

Due to the light crop, the three clones of Riesling were harvested into two batches (D2V2 & GM239/BVRC-17) on the 2nd of March. Only the free run components were retained after being gently pressed in our airbag/tank press, denying the inclusion of any harsh phenolics. The parcels were inoculated with our desired yeast strain and fermentation was run cool and took about two weeks to complete. After fermentation, the wine was held on yeast lees to add further complexity to the fine acid structure and gentle floral and citrus fruit flavours.

TASTING NOTES

COLOUR	Bright pale straw.
AROMA	Lifted floral aromas.
FLAVOUR	The lively citrus fruit intensity is finely balanced by the tight structure and crisp natural acidity.

TECHNICAL DATA	Alcohol vol: 11.7%
	Total Acidity: 6.7 g/L
	pH: 3.06
	Residual Sugar: 3.4 g/L

CELLAR POTENTIAL	Riesling has the capacity to age gracefully when cellared, evolving subtle nuances with time yet it is perhaps best known for its characteristic vibrancy and zesty fruit flavours when consumed in its youth.
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HAVE IT WITH ...

Seafood, pasta, veal, pork chops, goat cheese, sushi/sashimi.

