

Mt Difficulty Dry Riesling 2008

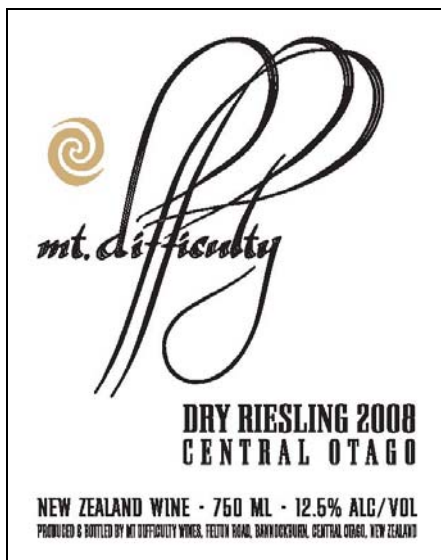
Crisp juicy citrus blossom dances with stonefruits in the aroma of this Riesling. On the palate the citrus fruits zing around in harmony with lovely grapefruit focussed acidity. The wine is dry with only 5 grams of residual sugar.

Winemaking Considerations

The Dry Riesling attempts to balance flavour and palate weight with the wine's natural acidity. The Riesling on Long Gully benefited from the idyllic warm summer of 2008, arriving in late March at the winery. This is the earliest that we have ever harvested our Riesling fruit – it was carefully hand harvested and processed through the winery – some lees were racked across for fermentation to enhance palate weight further. The wine was fermented cool in stainless steel to retain maximum varietal expression. The wine whilst resting on its gross yeast lees was stirred weekly to build texture. The fermentation was left to go dry with the residual sugar appearing through back blending with a later harvest of Long Gully.

Alc: 12.5% • Tit. Acidity: 8.9 gL⁻¹ • pH: 2.99 • Residual Sugar: 5gL⁻¹

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