



2021 Adelaide Hills Riesling



REGION Adelaide Hills
WINEMAKER Alister McMichael

SINGLE VINEYARD Yes

Vegan Yes

Season 2021 was an exceptional year in the Adelaide Hills for both whites and reds. With a cooler than usual summer, small fire events and minimal hail or wind events, grapes were able to ripen homogeneously with very little hen and chicken amongst most varieties, Riesling included. While the season started and ended later than usual, the high grape yields and quality made every effort worth it.

Vinification In the cold hours of the morning, we selected and harvested our grapes and left them to cold settle in a cool room for 10 hours prior to pressing. We used a long, gentle press cycle and we press cut early to remove any harder phenolics in the juice. We inoculated the juice with an Austrian derived yeast culture and fermented in large format neutral old french oak for 4 months before racking, blending, filtration and bottling.

Tasting Notes Pale straw hue with glints of polished silver. Aromas of Lemon, Lime and wet stone. On the palate is vibrant lemon lime zest with a clean crisp flinty finish.

pH 3.02

TA 7.6

Alc % 12.2

Residual Sugar 0 g/l
