## TECHNICAL & TASTING NOTES

WINE ART SERIES RIESLING

VINTAGE 2020

% VARIETAL 100% RIESLING



## THE YEAR

2020 produced another fabulous vintage, very characteristic of the Margaret River region.

Winter of 2019 yielded typically wet and windy conditions. Chardonnay was the first grape variety to burst in the middle of August, pushed along by a prolonged period of sunny weather in late July. This was followed by the Riesling and Cabernet through late August and September.

Summer was generally warm with few hot days experienced. Veraison was first noted in the estate Pinot Noir vineyards in the middle of December, significantly earlier than usual, whilst Chardonnay veraison commenced in the last week of December. Weather during Riesling harvest in the first week of February was warm, so Riesling grapes were harvested during the cool of the night and completed within a week.

## TASTING NOTES

Bright, crunchy and full of energy. Finger limes, grapefruit and lemon sherbet combine with coriander seed, Thai basil and Kaffir leaf. Heightened jasmine and citrus blossom notes provide added fragrance and lift.

Vitality and clarity on the palate, cut limes and lemons are threaded throughout. It is finely textured, giving delicate dimension combining with a mineral acid structure, leading to a talc finish.

## **VINIFICATION**

The grapes were picked in the cool of the night by machine and immediately pressed. The juice was floated immediately and then bottom racked off gross lees. The juice was warmed and inoculated with pure yeast cultures and fermented in stainless steel tanks between 12-13 degrees for 2 weeks. After fermentation, the best individual parcels were assembled, then stirred, fined, stabilised and bottled.

FINING	Bentonite, PVPP, milk	FILTRATION	Sterile
FINAL ALCOHOL	12.0%	BARREL MATURATION TIME	Nil
FINAL ACID	7.85 G/L	FINAL PH	2.97
BOTTLING DATE	18 August - 20 August 2020	RELEASE DATE	February 2021
AVERAGE BRIX	20.0	RRP	\$23.00