

TECHNICAL & TASTING NOTES

WINE ART SERIES RIESLING

VINTAGE 2021

% VARIETAL 100% RIESLING



THE YEAR

2021 provided a milder Margaret River vintage, but produced fruit with fantastic intensity.

2020's winter was typically wet and windy with heavy falls in July, August and September resulting in close to average rainfall. Chardonnay was the first variety to burst in the last week of August, followed by the Riesling and Cabernet through late August and September. Chardonnay cap fall was mostly complete by November 10.

Summer was generally warm with few hot days experienced. Veraison was first noted in the estate Pinot Noir vineyards in the final days of December and Chardonnay veraison commenced in the first week of January. Bird nets went onto the vineyards through early January, however a substantial and prolonged show of Marri blossom in the region kept the birds out of the vineyards until March when its flowering was complete.

Riesling harvest commenced February 22 during the cool of the night and was completed within a week. The mild summer produced excellent varietal definition with length and clarity.

TASTING NOTES

Incredibly vibrant and expressive on the nose with layers of lemon flesh, lime juice, apples and grapefruit at the forefront. Elevated and lifted notes of lemon myrtle, sweet jasmine, kaffir lime leaf, coriander seed and sea spray promote the purity and clarity.

Lively and concentrated palate with focus and finesse. Cut lime and lemon zest meet with minerality and a tightly coiled acid structure. A saline thread is evident throughout with delicate and textural layers towards the crisp and talc-like 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%	AVERAGE BRIX	20.0
FINAL ACID	7.60 G/L	FINAL PH	2.92
BOTTLING DATE	28 July - 4 August 2021	RELEASE DATE	September 2021

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