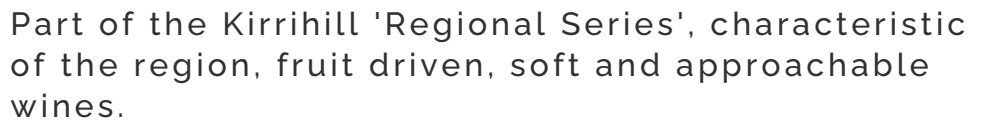


2024



The 2024 estate grown Regional Riesling shows a bright and intense bouquet of citrus and orange blossoms, with a generous mouthfeel and flavours which offer a vibrant explosion of lemon and tropical fruit.

Good winter rains were followed by a cool spring and a well above average warm and dry summer which enabled the Riesling fruit to ripen in a consistent manner and express well developed and expressive flavour profiles.

With the Riesling grapes picked in the early morning, when the temperatures are at their coolest, crushing and pressing of the chilled fruit occurred immediately with the aim of limiting any skin contact. After cold settling, the clean racked juice was then fermented in temperature controlled stainless steel tanks. It was then chilled immediately after fermentation to retain and protect the varietal aromas to remain pristine until bottling early August 2024.

11.5

pH

Acidity

3.00

7.2

Origin

Australia



Variety

Riesling



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Alex Alavoine



Fining Agent



Closure

Screw top



Region

Clare Valley



Vegan

Yes