

## 2017 AGED POLISH HILL RIVER RIESLING

<b>VARIETY</b>	100% Riesling			
<b>FRUIT SOURCE</b>	Polish Hill River in the Clare Valley			
<b>VINTAGE</b>	<p>2015 Vintage was almost certainly the earliest and shortest on record. A dry and mild spring lead into a mild early summer and it wasn't until February that 'normal' summer conditions really emerged. A very welcome 75mm of rain was received in the second week of January, and this certainly assisted in filling out berry size and maintaining good canopy and leaf condition which in turn really helped bring the vintage to a better-than-expected conclusion. Machine harvested, destemmed and gently pressed taking only the free run juice. Fermented in stainless steel using neutral yeast. Stabilised filtered and bottled young to capture the purity of Riesling. Held in storage until release.</p>			
<b>BOTTLED</b>	February 2017			
<b>WINE SPECIFICATIONS</b>	Alcohol	13.0%	Total Acidity	7.5 g/L
	pH	2.93	Reducing Sugar	1.4 g/L
<b>COLOUR</b>	Pale straw yellow			
<b>AROMA</b>	Aromatic notes of brown limes, lemon curd & florals, secondary notes toast and marmalade.			
<b>PALATE</b>	Aging helps produce a fuller & richer palate showing citrus characters, toast, honey, fruit sweetness, slate and mineral nuances with a long lingering finish driven by balanced mouth-watering acidity.			
<b>WINEMAKING NOTES</b>	Machine harvested, destemmed and gently pressed taking only the free run juice. Fermented in stainless steel using neutral yeast. Stabilised, filtered and bottled young to capture the purity of Riesling.			
<b>CELLARING</b>	Drink now or cellar for 4+ years for more of those rewarding aged characters. Closed with screw cap.			
<b>FOOD IDEAS</b>	Fresh crabs and other delicious crustations.			

