

WYJUP COLLECTION

RIESLING 2018

THE VINTAGE

A sublime vintage, conducive with all Great Southern varietals in expressing its own distinct regionality. Cool winter conditions followed by early spring rains ensured a saturated soil profile at the commencement of bud burst. Uniform vine growth resulted until November when the warm dry conditions produced perfect flowering conditions. Temperatures remained warm and moderate up until March. Unseasonal high pressure systems dominated the maritime climate throughout March and April. This resulted in mild daily temperatures and cold nights. With no sign of rain fruit was left to hang, developing flavour intensity. The fruit was thus picked at the winemaker's whim.

THE WINEMAKING

Night picked cold fruit, whole berry pressed gently to tank with a careful free run cut. The separated clear juice was racked to tank for a cool fermentation with an inoculated yeast strain. The wine was fermented to complete dryness, then racked from its lees and blended before fining, stabilisation and early bottling to preserve freshness.

THE WINE

Lifted aromatic nose of lemon blossom, wet quartz and a hint of orchard fruit.

An intense dry palate with incredible natural acidity. Pure lemon, lemon blossom, flint and very fine phenolics interplay with subtle textural elements and a fine backbone of acidity, allowing this intense Riesling to be perfectly harmonious on the palate. Whilst age-worthy, it's accessible immediately due to fruit weight alongside serious Riesling structure.

Food pair with dashi broth poached marron, avocado & pickled kohlrabi.

THE DATA

Alcohol:
12.5%

Standard
Drinks:
7.4

Titratable
Acidity:
8.48

pH:
3.16

BOTTLES
MADE:
1300

