

WYJUP COLLECTION

RIESLING 2021

THE VINTAGE

The 2021 Great Southern vintage was characterised by a warmer than average March that aided ripening conditions for all key varieties, but particularly Shiraz and Cabernet. Rain in February provided critical soil moisture that allowed canopies to remain healthy and

green and the normal cool nights in March allowed optimum acidity to be retained in the aromatic white varieties. Late rains in April courtesy of the remnants of

cyclone Seroja delayed the harvest of some of the premium Ultra Cabernet Sauvignon blocks at Wyjup

Vineyard however the fine weather returned and the fruit was allowed to hang longer and to further develop flavour and concentration on the vine.

THE WINEMAKING

Fruit was selectively machine harvested in the cool of night. The free run portion of 500 litres per tonne was separated from the pressings and lightly fined prior to clarification, cold settling, and fermentation. A neutral yeast strain was used to highlight the natural fruit characters of the vineyard and fermented cool in stainless steel to dryness. The wine was racked post fermentation and light lees retained, with regular stirring. The wines were blended with a light fining to taste prior to bottling.

THE WINE

Aromatics of fresh zesty lime and orange blossom. The palate structure is all about finesse and Riesling purity, but with underlying intensity and focus. Pristine citrus flavours glide over the mid-palate followed by fine boned structure and power. The length and flavour persistence are a feature

Citrus-cured Kingfish with herbs and vinaigrette

VINEYARDS

Select fruit parcels from Wyjup Vineyard.

THE DATA

Alcohol:
13%

Standard
Drinks:
7.7

Titratable
Acidity:
7.8

pH:
3.18

BOTTLES
MADE:
1800

