

WYJUP COLLECTION

RIESLING 2019

THE VINTAGE

The preceding 12 months to the 2019 vintage were dry. However timely rains during late winter and early March produced enough sub-surface moisture for the advancement of both vine health and fruit ripening capacity. The cool conditions during the month of November produced poor fruit set and thus a significant reduction in yield. These cool conditions prevailed throughout the summer months producing restrained balanced vine canopies and a significant delay to the commencement of vintage. During vintage cool nights and mild days reduced the sugar acclimation and maintained the natural acidity of the fruit. These conditions, combined with the low yields produced wines of supple and elegant flavours, low alcohol and balanced acidity.

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 aromas of lemon blossom, waxy citrus leaf, mandarin, wet quartz, and touch of flint.

Intense palate of searing natural acidity and citrus backbone of lemon, lime, well framed by fine 'talc' phenolics and minerality. Very pure, zesty and austere style with great length and aging potential.

Food paired with scallop ceviche, coriander and mint.

VINEYARDS

Fruit parcels selected from the Wyjup vineyard.

THE DATA

Alcohol:
12.0%

Standard
Drinks:
7.11

Titratable
Acidity:
9.40

pH:
2.92

BOTTLES
MADE:
1657

