

WYJUP COLLECTION

RIESLING 2020

THE VINTAGE

The 2020 summer was hotter than the long term average in the Mount Barker sub region of the Great Southern. This advanced vine development, condensing the growing season and forwarding the commencement of vintage to be 4 weeks early than normal. The hot day time temperatures reduced berry expansion, producing fruit with depth of flavour and colour intensity. This vintage was strong in quality although perhaps not a reflection of the regional terroir.

THE WINEMAKING

Night picked cold fruit, whole berries pressed gently to tank with a careful free run cut. The separated clear juice was racked to tank for a cool fermentation with a champagne yeast strain. The wine was fermented to complete dryness and allowed to rest on its lees for a period of three months before racking, fining, stabilisation and early bottling to preserve freshness

THE WINE

Pale Straw colour, with white flowers, lemon blossom, fresh lemon zest, and bath salts aroma.

Intense and pure, saline and mineral, firmly framed with talcy edgy phenolics, citrus drive, wet quartz and tightly coiled acidity gives incredible length.

Pair with Albany Rock Oysters

VINEYARDS

Fruit parcels selected from the Wyjup vineyard.

THE DATA

Alcohol:
12.5%

Standard
Drinks:
7.11

Titratable
Acidity:
9.60

pH:
2.98

BOTTLES
MADE:
1657

