

Stonegarden Riesling

Vintage:	2017
Grape Variety:	Riesling
Region:	Eden Valley
Sub Regions:	Springton
Harvest Date:	25 th March, 2017
Fermentation:	Cool fermented below 14 degrees in stainless steel tank over several weeks
Yeast type:	Selected neutral cultured yeast, designed for cool ferments
Pressing:	Gentle pressing where only free run juice is utilised
Maturation:	In tank, on lees for 5 months
Bottling Date:	September 2017
Tasting Notes:	Subtle lime leaf, lemongrass and white blossoms combine with lemon sherbet to give a bright and complex aroma. Flavours of meyer lemon are shared with grapefruit and lemon pith astringency plus a textural element not always associated with Australian riesling. The natural acidity gives verge and energy, whilst the slate stone minerality leaves you salivating for more.

