

Mt Difficulty Long Gully Riesling 2009

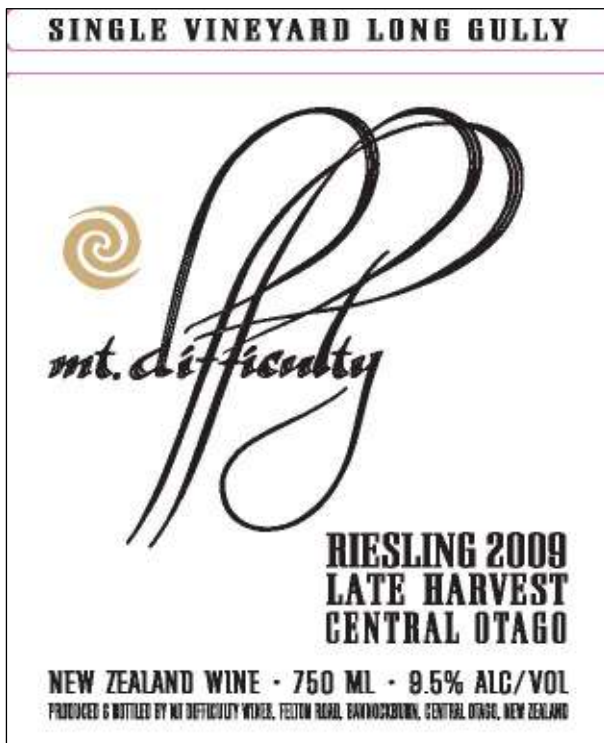
The cool autumn of 2009 allowed us to literally 'hang' the fruit allowing the wine to show clean ripe citrus and stonefruit characters with floral overtones. The palate displays luscious stonefruit and citrus characters partly driven by the 120g/L residual sugar which leads into a rich full mid palate, finishing on a lovely citrus note. Great natural acidity has resulted in a wine that starts sweet but finishes with a clean flourish.

Winemaking Considerations

The grapes for this wine come from our Long Gully Vineyard; the best fruit was separated and left to ripen further before harvesting. There was some botrytis present in 2009 and hence our aim of trying to capture the riper flavours that Riesling grapes can attain when left to hang for a long period was achieved. We harvested these grapes on the 19th of May; they were harvested cool and then handled in a reductive fashion throughout processing. The wine was racked with some solids to increase the textural properties. The ferment was stopped by chilling and racking to another tank.

Alc: 9.5% • TA: 8.4gL⁻¹ • pH 2.91: • Residual Sugar: 123gL⁻¹

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