



WILLOUGHBY
PARK

TRUTH WITHOUT FEAR
VERITE SANS PEUR

KALGAN RIVER

RIESLING / GREAT SOUTHERN / 2016

COLOUR

Brilliant pale straw

NOSE

Complex aromas of citrus blossom, cut lime and sea mist.

PALATE

A textured mouth feel, with zesty lime juice and complex floral notes, crisp acidity and a mineral finish.

WINEMAKER COMMENTS

The Riesling grapes were machine picked. The must was gently pressed to tank and allowed to cold settle. 48 hours later the juice was cleanly racked and allowed to naturally ferment with wild yeast. The ferment temperature was kept at around 13-14 °C, this helps retain the fresh primary fruit aromas while also developing a complex fermentation bouquet. Post ferment the wine was left on lees for 3 months to increase palate structure and texture. When the correct balance was achieved the wine was then blended, fined, filtered and bottled.

CELLAR POTENTIAL

Enjoy now or cellar for up to 10-15 years.

FOOD PAIRING

Garlic prawns, creamy oysters or ocean fish linguine.

VINTAGE NOTES

The 2016 vintage was challenging. Both Riesling and Chardonnay were harvested before the unusual cold and wet weather set in in late March and early April.



WINEMAKER: MICHAEL NG

GROWING AREA: KALGAN RIVER, ALBANY

BOTTLING DATE: SEPTEMBER 2016

TITRATABLE ACIDITY: 7.39 / PH: 3.06

ALC/VOL: 12.5%

MATURATION: 3 MONTHS

OAK: N/A

CELLAR POTENTIAL: 10-15 YEARS

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