



WILLOUGHBY

PARK

TRUTH WITHOUT FEAR
VERITE SANS PEUR

KALGAN IRONROCK

RIESLING / GREAT SOUTHERN / 2016

COLOUR

Brilliant Pale Straw

NOSE

Complex aromas of citrus blossom, white flowers and a subtle nuttiness.

PALATE

Long textured mouth feel, citrus blossom, zest of lemon with complex floral notes, well integrated natural acid, subtle nuttiness and a firm mineral finish.

WINEMAKER COMMENTS

The Ironrock 2016 Riesling was machine picked in two separate batches. The first 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. The second batch was crushed and left on skins in the press overnight before being drained off to cold settle. 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 and bottled.

FOOD PAIRING

Beautiful with prawns, ocean fish and oysters!

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: ALBANY, GREAT SOUTHERN

BOTTLING DATE: AUGUST 2016

TITRATABLE ACIDITY: 7.98 / PH: 2.93

ALC/VOL: 11.5%

MATURATION: 3 MONTHS

OAK: N/A

CELLAR POTENTIAL: 10-15 YEARS

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