

WILLOUGHBY PARK



RIESLING

GREAT SOUTHERN / 2015

COLOUR

Brilliant Pale Straw

NOSE

Complex aromas of lemon blossom and muscat.

PALATE

Long fleshy mouth feel, citrus blossom, zest of lemon with complex floral notes, well integrated natural acid with balanced fruit sweetness.

WINEMAKER COMMENTS

The Riesling grapes were whole bunch and Machined harvested at optimum ripeness in the coolness of the morning to help retain the fragile vibrant primary fruit flavours. It was transported directly to the winery, crushed and gently pressed to tank and allowed to cold settle. 48 hours later the juice was cleanly racked and inoculated with PDM yeast (A neutral fermenter that simply expresses the primary fruit spectrum). 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 and increased palate weight and texture. Post ferment after the correct amount of maturation the wine was then blended, fined and bottled.

FOOD PAIRING

Beautiful with prawns, ocean fish and oysters!

VINTAGE NOTES

The 2015 Vintage had dryer than average winter conditions resulting in a less vigorous spring and subsequent reduced yields across all varieties, this was followed with mild days and cool nights which resulted in a near perfect slow ripening pattern for both red and white grape varieties with fantastic natural acid retention, concentrated colour, intense flavours and aromas while achieving perfect tannin ripeness.



WINEMAKER: COBY LADWIG

GROWING AREA: GREAT SOUTHERN

BOTTLING DATE: FEBRUARY 2016

TITRATABLE ACIDITY: 7.5 / PH: 3.15

ALC/VOL: 11.7%

MATURATION: NA

OAK: NA

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