

# WILLOUGHBY<sup>PARK</sup>



## RIESLING

GREAT SOUTHERN / 2016

### COLOUR

Bright straw.

### NOSE

Floral aromas, lychee and lime blossom.

### 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 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. The wine was fined and filtered before bottling.

### FOOD PAIRING

Beautiful with prawns, ocean fish and oysters!

### VINTAGE NOTES

The 2016 vintage was a challenge; however, both the Riesling and Chardonnay grapes were harvested before the unusual cold and wet weather in late March and early April set in. Because of this, both whites still hold their fantastic natural acids, concentrated colours and intense flavours.



WINEMAKER: MICHAEL NG

GROWING AREA: ALBANY, GREAT SOUTHERN, WA

BOTTLING DATE: MARCH 2017

TITRATABLE ACIDITY: 7.98 / PH: 3.05

ALC/VOL: 11.60%

RESIDUAL SUGAR: 24.2 G/L

MATURATION: NA

ALLERGENS: CONTAINS SULPHITES. PRODUCED WITH MILK

OAK: NA

CELLARING POTENTIAL: 5-10YRS PLUS

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