

Technical Information

Wine: Art Series Riesling

Vintage: 2023

% Varietal: 100% Riesling

The Year:

TBD - Waiting on David

Tasting Notes: An energetic and vibrant nose, nestled within a fruit spectrum bursting Tahitian lime, Lisbon lemon and a hint of green apple. The aromatics of fennel seed, Thai basil, and lime leaf add an extra and intriguing layer of complexity.

Delicately textured and exuberant equally, again limes and zesty lemons feature are at the forefront. There is minerality and brine-like structure providing elegance and finesse, leading to a finely boned acid frame with a talc like finish.

Vinification: The grapes were picked in the cool of the night by machine and immediately pressed.

The juice was floated immediately and then bottom racked off gross lees. The juice was warmed and inoculated with pure yeast cultures and fermented in stainless steel tanks between 12-13 degrees for 2 weeks. After fermentation, the best individual parcels were assembled, then stirred, fined, stabilised and bottled.

Fining: Bentonite, PVPP & Milk

Final Alcohol: 12.0% Final Acid: 7.99 g/L Average Brix: 20.0

Bottling Date: 26/07/23 – 18/08/23

Release Date: August 2023

Filtration: Sterile

Barrel Maturation Time: Nil

Final PH: 2.93