

Ten Minutes by Tractor



2023 Estate Riesling

Our Thoughts

Made with fruit from our friends Ruth and George Mihaly's Paradigm Hill vineyard, this wine has a beautiful bouquet that showcases what Mornington Peninsula Riesling can deliver. Lifted lemon peel, white jasmine and honey suckle, with touches of fennel frond on the nose. Concentrated white stone fruit on the front palate with a zippy acid and lime pith drive. The chalky texture and residual sugar balance provide an inviting finish.

Vintage Comment

Higher than average rainfall during flowering and over the course of the season resulted in lower yields on all sites. Flavour and sugar development were prolonged, resulting in more hang time, greater intensity and drive.

Harvest Date :: Yield

Hand-picked 20 March 2023 :: 2.8/ha

Vineyards :: Clones

Mihaly Vineyard :: I10D14

Brix :: pH :: TA

20.88 :: 2.97 :: 9.0 g/L

Winemaking

- Fruit was chilled & whole bunch pressed to tank.
- The juice was racked to Italian concrete fermenters to undertake a natural fermentation.
- Temperatures were carefully monitored throughout fermentation and the ferment stopped with some residual sugar to balance the great natural acidity.
- This wine was then lightly fined and filtered before going to bottle.

Aging :: Oak

2 months :: Italian concrete fermenters

Finished residual sugar :: pH :: TA

5.3 g/L :: 2.98 :: 7.8g/L

Alcohol

13.0 % (7.7 standard drinks/750ml bottle)

Production

Bottled July 2023 :: screwcap

Food Pairing

Scallops served in the shell with burnt miso butter :: serve at 10-13°C

Best Drinking

2023-2033

