SUBREGIONAL TREASURES

WATERVALE

2018 RIESLING

These wines are a celebration of 'Place' and the intricate effect it has on the flavours of this wine. This special release is made to not only embody the Clare Valley, but to reflect the unique characteristics of the Watervale sub region, famous for its Riesling. The 2018 vintage was exceptional for Riesling with low disease pressure allowing for perfect harvesting times and flavour development in the vineyard.

Grapes for this wine came from three of our growers; the Brazel's, the Koerner's and the Castine's. The blend is from six different blocks, with the majority coming from a dry-grown east facing vineyard just outside the township of Watervale.

Harvest began with the Brazel's on the 20th of February and finished with the Castine's on the 13th of March. The grapes were then fermented for approximately 30 days at 13 degrees to retain delicate flavours and floral aromatics before being blended together to achieve optimal varietal and regional characteristics prior to bottling.

WINEMAKER NOTES

Colour: Pale straw with silver rim and a glossy finish.

- Aroma: Vibrant citrus notes of lemon, lemonade and passionfruit. Hints of sherbet, lime sorbet and lime curd.
- Palate: A fresh and clean palate with chalky acid that gives nice structure. Lemon curd and juicy grapefruit persist to give good length. The palate has a lovely structure thanks to the pressings component and flavour intensity. An aromatic and full flavoured Riesling!

Food Match: Garlic prawn and lemon linguine.

Cellaring: 5 - 10 years

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Alcohol:	12.0%
RS:	1.5 g/L





6.37g/L 2.87

TA:

pH: