



TASTING NOTE

2017 HOUSE BLOCK RIESLING

Our House Block Riesling is made from grapes sourced off our 'House Block' directly behind the winery. Planted in 1978, this block typically produces highly aromatic and delicately flavoured wines.

The Riesling fruit flavours were so good in 2017, that we picked slightly earlier than usual and separated an amazing parcel of fruit from our House Block in order to produce a different style of Riesling with a more Germanic tasting profile (often called a Kabinett style).

Technical Details / Tasting Note

Growing Region Great Western, Victoria

Grape Variety Riesling

Winemaker Justin Purser

Alcohol 10.0 %

Colour Very pale straw with silver hints.

Bouquet Lifted lemon blossoms with hints of kaffir lime and bergamot.

Palate Succulent preserved lemon and lime flavours. The ball of fruit sweetness is balanced by the creamy acidity. It finishes fresh and fragrant.

Cellaring Our Rieslings have previously shown an ability to gain further complexity and aged regional characters as time goes by. Drink to 2032 with a stinky washed rind cheese.

Vintage Fantastic winter rains set the vineyards up for ideal spring growing conditions that saw great flowering and fruit set. The mild summer conditions and long ripening period (with some timely small rain events) ensured that the fruit matured in near perfect conditions for harvest. A vintage that has more resemblance to those of the 80s and 90s than the vintages of this century.





REVIEWS & REWARDS

James Halliday Wine Companion

Gloriously juicy and rich yet also pure. It's going to win the hearts of most who taste it – there is nothing else in Australia with this particular flavor and texture.

Rating 96points Drink To 2032