



## TASTING NOTE

### *2022 House Block Riesling*

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.

In years when we see this vineyard produce exceptional flavours we will pick it slightly earlier than usual in order to produce a different style of Riesling, retaining some natural residual sugar to balance acidity.

### TECHNICAL DETAILS

**Region:** Great Western, Victoria  
**Grape Variety:** Riesling  
**Alcohol:** 11.5%  
**Winemaker:** Jacob Parton  
**Residual:** 45g/L

### TASTING NOTES

**Colour:** Pale gold with a green tint/edges

**Bouquet:** Fragrant and lifted apricot blossom, honey nectar with sweet spice

**Palate:** Lemon pith, baked pear, cinnamon spice, apricot nectar with crisp mineral acidity leading to a supple viscosity providing softness to the palate.

**Cellaring:** Our Rieslings have previously shown an ability to gain further complexity and aged regional characters as time goes by. This is one of our finest examples of this style and should excel in the cellar. Drink to 2035 with a creamy blue vein cheese, or alternatively a crème brulee

**Vintage:** A warm, dry growing season meant that the vines ripened quickly and crops were lower than average. Some late season rainfall ensured the grapevines remained in prime condition. Fruit was harvested retaining soaring natural acidity with intensely concentrated fruit flavours.





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