RIESLING 2023

HALLIDAY 92 POINTS WINE COMPANION

TASTING NOTES

The Austin's Riesling is a vibrant, fruit forward and highly aromatic wine. Notes of rich lime, crisp green apple and a hint of toasted brioche. Underneath these fruit layers are a perfumed, delicate fragrance of jasmine and elderflower.
A balanced, textured mid palate is elevated by that traditional zesty bright edge. A crisp dry finish that carries forward and gives great length with a hint of wet stone minerality.

CONSUMPTION NOTES

DRINK BY: 2029
BLEND: 100% Riesling
ANALYSIS: 12.4% Alcohol

WINEMAKING NOTES

VINEYARD

Sitting on the ocean floor some 20,000 years ago, only to be reclaimed as land by millennia of volcanic activity, Geelong's Moorabool Valley sub-region is made up of a tough limestone and basalt base, which forms this sub-region's unique terroir; providing ideal free-draining soil for our grapevines. Moorabool Valley's cool climate is largely continental by nature but still moderated to some extent by its proximity to the ocean, providing perfect conditions to grow world-class wines. All vines are planted north–south, trained vertically, and canopies are managed to provide sufficient light and air into the fruit zone, maximising quality and vine health.
Judicious irrigation is applied during the growing season to maintain healthy vine growth to assist even ripening, which is the key to quality fruit.

SEASON

After the 2022 harvest the vineyard held onto its foliage for a solid month, which is an excellent sign for fruitfulness the following growing season. Pruning was completed in August and later than usual budburst was combined with some extensive rainfall throughout September and October. 2022 had the highest October rainfall on record, with 118 mls of rain. These heavy storms also came with sporadic hail within the area, something that is scary for a vineyard to deal with. Luckily damage was minimal at Austin's and the vines remained unscathed.
The weather gods were kind from February onwards, with consistent ripening weather and lovely cool nights to optimize flavour development. The soil retained plenty of moisture from the consistent rain, which facilitated ripening without putting the vines under stress.

VINIFICATION

Two parcels of Riesling were picked during the cool of night and transferred quickly to press for the gentlest extraction collecting only the freshest, greenest juice with the first squeeze of pressings separated from the low yielding free run juice. The two juice batches were blended together and fermented slow and cold with a specially selected yeast hailing from Germany that handles the cold temperatures; the resulting wine was left on lees for six months to provide further textural mouthfeel before filtration and bottling.

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