

WICKS

ESTATE



2019 RIESLING

ADELAIDE HILLS

INTRODUCTION

Riesling has a strong affinity for the cooler climates of the World, and it is therefore no surprise that it would produce wines of great character in the Adelaide Hills. We have three clones at our disposal, and harvested the two clones from Geisenheim, Germany (D2V2 and GM239) and the BVRC-17 clone both on the 13th of March. Together we opted to blend all the 3 clones as fruit and press them together for fermentation. Highlighted by pristine natural acidity and bright lemon lime fruits, the citrus blossom like aromatics that were evident at the juice stage, and continued through to the finished wine.

VINIFICATION

Only the free run components were retained after being gently pressed in our airbag/tank press, denying the inclusion of any harsh phenolics. The parcels were sequentially inoculated using an Austrian yeast isolet then a strain of Portuguese heritage. Fermentation was run between 16-20°C and took about two weeks to complete. After fermentation, the wine was held on yeast lees to add further complexity to the fine acid structure and gentle floral and citrus fruit flavours. A small portion was fermented in larger format oak and utilised in the final blend aiding in the contribution of some extra complexity.

MATURATION/BOTTLING

Bottled early under screw cap to ensure freshness and product consistency.

TASTING NOTES

COLOUR	Bright pale straw.
AROMA	Lifted floral aromas.
FLAVOUR	The lively citrus fruit intensity is finely balanced by the tight structure and crisp natural acidity.
TECHNICAL DATA	12.5 % alc pH 3.11 TA 7.1 R.S. 1.6 g/L
CELLAR POTENTIAL	Riesling has the capacity to age gracefully when cellared, evolving subtle nuances with time yet it is perhaps best known for its characteristic vibrancy and zesty fruit flavours when consumed in its youth.

HAVE IT WITH ...

Seafood, pasta, veal, pork chops, goat cheese, sushi/sashimi.

