



# RIESLING 2025

## THE GRAPES

Riesling sourced from both our oldest planting in our Silverburn vineyard adjacent to the winery. The low yields of the 1976 block offers intense citrus fruit, minerality and length.

*We have been growing Riesling in our vineyards since the 1890's and in that time have developed our own regional style, with abundant fruit flavours and wonderful balance. Our aged Rieslings are wines of remarkable complexity and flavour, of which we are very proud.*  
- Julie Campbell

## TASTING NOTES

Colour	Brilliant clarity, pale straw with green hints.
Bouquet	Ripe lemon and lime fruit together with citrus blossom and seaspray creates a delicate, inviting bouquet.
Palate	A light to mid weight wine that offers a citrus fruit profile of lemon, lime and minerality to fill the mouth. The smooth flavoursome mid palate is balanced by a refreshing finish typical of Riesling.
Serving Suggestions	Great with seafood - try freshly shucked oysters with verjuice, eschalot and cracked pepper or a Tuna Tartare with ginger and soy dressing, green apple and chives on a sourdough cracker.
Cellaring	Best enjoyed young and fresh through Summer 25/26 or develop a richer flavour by cellaring for 5 years.
Date tasted	September 2025



## PRODUCTION

Alc.	10.5 %
T.A.	6.1 g/L
pH	2.98
RS	0.19 g/L

Perfect seasonal conditions with a wet winter and spring ensuring a healthy canopy to ripen these low yielding old vines. The warm summer conditions maintained bunches in great condition prior to harvest in the cool early morning on 13th February. The result - a typically fresh aromatic Rutherglen Riesling with zesty fruit characters and crisp acid.