



RIESLING 2024

THE GRAPES

Riesling sourced from both of our old plantings in our Silverburn vineyard adjacent to the winery. The low yields of the 1976 block offer intense citrus fruit whilst the 1981 block provides the length and backbone.

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	Pale straw with green hints.
Bouquet	Lifted ripe lemon and lime fruit together with white blossom creates a delicate, inviting bouquet.
Palate	A light to mid weight wine that offers a mixed citrus fruit profile of lemon, lime and mandarin notes to fill the mouth. The smooth flavoursome mid palate is balanced by a typical refreshing finish.
Serving Suggestions	This vintage provided grapes with great varietal citrus characters well suited to dishes such salmon gravlax with mandarin chilli ponzu and creme fraiche or a cold seafood platter featuring oysters, sea urchin and shellfish.
Cellaring	Best enjoyed young and fresh through Summer 24/25 or developed by cellaring for 5 years .
Date tasted	August 2024



PRODUCTION

Alc.	11.2 %
T.A.	5.7 g/L
pH	3.21
RS	0.15 g/L

A return to good 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 22nd February. The result - a typically fresh aromatic Rutherglen Riesling with zesty fruit characters and crisp acid.