

2006 Watervale Riesling



Vineyards: Reilly's (Watervale) – 66%

Smyth's (Watervale) – 34% Average vine age - 40 years

Cropping: 1.75T/acre (hand-picked)

Baumé: 13.5

Extraction: 50% free-run juice only

Acidity: 6.48 g/L

pH: 3.07

Residual Sugar: 5.4 g/L

Alcohol: 12.9%

Best Drinking: Now - 2021

Winemaker's Notes

Ripe citrus and floral flavours are complemented by firm acidity. Bottle maturation will allow the development of more mellow and lifted honey flavours.

90/100 Robert Parker Jnr (USA) Wine Advocate #167 October 2006

"...the 2006 Riesling Watervale exhibits an intense bouquet of spring flowers, white peaches, and apricots. Made in a Kabinett style, it displays loads of fruit along with terrific tanginess and definition."

GOLD ~ 2013 Canberra International Riesling Challenge

GOLD ~ 2012 Royal Adelaide Wine Show

 $\mathbf{BRONZE} \sim 2011$ Canberra International Riesling Challenge

BRONZE MEDAL ~ 2007 Sydney Class 16