

2013 Cane Cut Riesling



Vineyards:	Smyth's, Watervale
Acidity:	8.59 g/l
pH:	2.87
Residual Sugar:	93.0 g/l
Alcohol:	10.0%
Best Drinking:	Now or cellar until 2020

WINEMAKERS NOTES:

Cane Cut: Traditional wine making method whereby the canes on the vine are cut at optimal ripeness and the fruit is left to dry on the cane, increasing the sweetness and flavour intensity of the grapes.

After drying for 20 days on the cane, the best of our Riesling was hand-picked to create this luscious wine. With lifted floral aromatics, the delicate palate is rich with

flavours of orange marmalade, honey and a tang of lime zest on the finish.

AWARDS AND ACCOLADES:

 $3\ \text{STARS} \sim \text{Winestate}\ \text{Magazine}\ \text{New}\ \text{Releases,}\ \text{November}\ /$ December 2013

"Yellow green wine, with simple, reserved, citrus-like fruit on the nose and palate."



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