



THE Partners

BYRONANDHAROLD.COM.AU



RIESLING

GREAT SOUTHERN
2019

COLOUR

Bright lemon with a green hue.

NOSE

Delicate aromas of citrus blossom, green apple and a subtle floral note.

PALATE

The palate is long, with an abundance of elegant flavours of lemon zest, floral complexity and a fresh, natural acidity which provides a crisp minerality on the finish.

WINEMAKING

The Riesling was harvested at optimum ripeness in the coolness of the morning to help retain primary fruit flavours. It was transported directly to the winery, crushed and gently pressed to tank and allowed to cold settle. 48 hours later the juice was cleanly racked and inoculated with an aromatic yeast strain that would promote varietal character. The ferment temperature was kept at around 12-14 °C, this helps retain the fresh primary fruit aromas while also developing a complex fermentation bouquet and increased palate weight and texture. After the correct amount of maturation the wine was then blended, fined and bottled.

FOOD PAIRING

Blue Swimmer Crab with Salmon Roe

VINTAGE NOTES

2019 was a long, cool vintage. It started off with a cooler than average spring and summer and this followed through vintage. Canopy management and attention to detail were key to getting fruit ripe and avoiding disease. Yields were low across the board. The results being a Riesling that displays true varietal character and purity of fruit

QUICK NOTES

VINTAGE

2019

WINEMAKERS

Kate Morgan

GRAPE VARIETY

Riesling

GROWING AREA

Great Southern

ALC %/VOL

12 % v/v

TITRATABLE ACIDITY

7.1 g/l

PH

3.03

CELLAR POTENTIAL

10+ years

OAK

N/A

MATURATION

N/A