



Colour	Pale straw
Nose	Bright citrus and Nashi pear with richness of honey and brioche.
Palate	Made with late picked Riesling grapes from the Yarra Valley, this wine is simply delicious! Amazing balance of viscosity and acidity. Luscious honey with freshness of Nashi pear and lemon complemented by great natural acidity and minerality.
Cellar	Drink young
Vinification	The Yarra Valley Riesling grapes in this wine were hand picked late in the season. The berries were naturally sun concentrated. The grapes were pressed directly into a stainless steel tank to keep the freshness.

WINEMAKING

Varietal Composition:	100% Riesling	Yeast Type:	EC1118
Alcohol:	8.8%	MLF:	0
Residual Sugar:	64.5 g/L	pH:	3.25
Fermentation Method	Stainless Steel tank	Fermentation Time:	14 Days
Skin Contact time:	0		

VITICULTURAL

Region:	Yarra Valley	Yield:	1.5t/a
Date of Harvest:	May 2008	Method:	Hand picked and machine harvested.
Vine Age:	7 Years	Cultivation Practices:	Trellis VSP
Soil Type:	Sandy clay loams		