



2016 “TRADITIONALE” RIESLING

TASTING NOTES:

Colour: Brilliant, pale green.

Aroma: Pristine aromas of lime, lemon and grapefruit dominate initially, with some gentle floral notes kicking in behind these. Maybe just a suggestion of wet slate/stones too. Very typical and very attractive.

Palate: Fresh, crisp and dry as it always is upon release. The palate is chockful of the citrus characters aforementioned, well balanced by the zingy acid that provides much of the drive to the finish. Finishes clean and dry with just a hint of textural grip.

Summary: This is the 32nd release of our most important wine. Traditionale always makes a terrific drink upon release, but 5 -7 years in the cellar will amply reward those who like their Rieslings with some bottle age. Drink with any seafood or white meat (of course), but it does work admirably with gruyere cheese too.

TECHNICAL NOTES:

Analysis: 11.5% Alc, 2.86 pH, 8.1 g/L TA, 3.9 g/L RS.

100% Riesling, 100% Clare Valley GI.

Closure: Screwcap.