

2017 "TRADITIONALE" RIESLING

TASTING NOTES:

Colour: Brilliant, pale green.

Aroma: Shows restrained & delicate aromas of lime/lemon, citrus blossom and bath powder, along with some subtle wet slate characters too. Very clean and attractive. Displays the clarity and purity of an exceptional vintage.

Palate: Fresh, crisp and quite delicate, the palate is loaded with attractive citrus characters. The lively acid provides much of the drive and sees the wine finish clean and dry with just a hint of talc like grip on the finish. Delicious.

Summary: This is the 33rd release of our most important wine. The "Trad" 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 development. Drink with any seafood or white meat (of course), but it does work admirably with gruyere cheese too.

TECHNICAL NOTES:

Analysis: 11.5% Alc, 3.01 pH, 8.1 g/L TA, 4.5 g/L RS.

100% Riesling, 100% Clare Valley GI.

Closure: Screwcap.