

Palliser Estate Riesling 2023

A concentrated, juicy and vibrant style of Riesling with excellent food matching and ageing potential.

COLOUR

Pale lemon.

AROMA

Beautifully pure aromas of white florals, tonic water, mandarin, lemonade popsicle, wet stone and Granny Smith apple.

PALATE

Off-dry in style, it's lucious and bright with juice citrus flavours of mandarin and lemonade. A chalky, grippy mouth-feel adding texture to the refreshingly tangy and bitter finish. Like a good gin and tonic (but at a very moderate 11% alcohol).

AGEING POTENTIAL

Enjoy now to 2030.

FOOD PAIRING

A great aperitif to whet the appetite before a meal, it will also pair well with Japanese and Vietnamese cuisine.

TECHNICAL DETAILS

Picking Date: March 2023
Bottled: July 2023
Alcohol: 11.0%
pH: 3.16
T.A: 8.6
R.S: 14g/L

WINEMAKER

Guy McMaster

VITICULTURE

51% of the fruit from our organic vineyard Om Santi, with the balance split between Pinnacles and Palliser Vineyards.

WINEMAKING

The grapes are gently pressed with 10% taken straight to barrel. The balance cold settled over- night and then racked to stainless tank.
The ferment in barrel is carried out by vineyard yeast with 13.5g/L of residual sugar in the tank portion.
The wine is aged for a further two months on lees before bottling.

PALLISER ESTATE