



WINERY • VINEYARD
MOTORCYCLE MUSEUM

2012 Off-Dry Riesling

Region

Mudgee, NSW

Winery Address

Pipeclay Lane,
Mudgee NSW 2850

Variety

100% Riesling



Vintage Conditions: With a high rainfall growing season, we had to work hard in the vineyard to retain quality. Leaf plucking and fruit thinning was essential, and we were lucky to have a good week of sunshine just before harvest.

Winemaking: Hand-picked and whole bunch pressed, with minimal intervention. A small portion of wild yeast, the remaining a long cool ferment, letting the fruit express itself. The wine was allowed to sit on light lees for a few months to gain texture and complexity.

Tasting Notes: This 2012 Single Vineyard Off Dry Riesling was hand-picked in the early morning, and whole bunch pressed. Fermentation was cool and slow, with the ferment being stopped at 11 grams residual sugar. However it is still classical Riesling, with lime and citrus notes.

Analysis:

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|----------------------|----------|
| • Alcohol | 10.0% |
| • Residual Sugar | 11 gms/L |
| • Titratable acidity | 8.2 |