

Highfield Riesling 2009



Technical Notes

Variety	Riesling 100%
Harvested	20 and 24 April 2009
Vineyard	Omaka Valley
Clones	GM239
Brix at harvest	21.6 and 21.8
Fermentation	Stainless steel 100%
Maturation	Stainless steel for 4 months
Alcohol	10%
Residual sugar	35g/l
Total acidity	8.5g/l
pH	2.94
Bottled	October 2009, under screw cap
Cases made	220
Released	October 2009

Description

With restricted yields these grapes were hand-picked, resulting in a finely textured wine of exceptional quality. Made in an expressive fruit driven style and stop fermented, the medium residual sweetness is finely balanced with the lifted lime acidity.

Sensory

Colour	Light straw.
Aroma	Elderflower, honey and orange peel characters leap from the glass together with pure fruit aromas of apricot, lime, quince and some mineral notes.
Palate	Luscious and fresh with layers of lime, apple and apricot. A salubrious and salivating experience with lingering marmalade flavours and superb balance of sweetness and acidity.

Cellaring Potential

Drinking very well on release, this wine will also develop nicely into 2010 and beyond.

Food Suggestions

An excellent aperitif and well suited to vibrant salads and fragrant or moderately spicy cuisine.

2009 Season

Vintage didn't get underway until mid march this year, about 10 days later than other years due to cooler temperatures during the late stages of summer. This created a long, drawn out ripening period enabling the fruit to fully ripen with strong aromatic and intense fruit flavours. The fine, dry weather allowed us to pick all fruit at peak optimum ripeness within a time frame that wasn't determined by the weather. We saw super clean fruit in the vineyard and very good flavours in tank.