

# HIGHFIELD TASTING NOTE

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## Highfield Riesling 2010

### Technical Notes

Variety	Riesling 100%
Harvested	19 April 2010
Vineyard	Omaka Valley
Clones	GM239
Brix at harvest	22.0°
Fermentation	Stainless steel 100%
Alcohol	10%
Residual sugar	32.4g/l
Total acidity	10.4g/l
pH	2.98
Bottled	July 2010
Cases made	500
Released	August 2010

### 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 citrus acidity.

### Sensory

Colour Light straw.

Aroma Stewed pears and dried apricots combine with orange blossom and pure fruit aromas of apricot, lime, fig and nectarine. Hints of flint and honey also come through.

Palate Luscious and fresh with layers of orange, lime, tangerine and apricot. Lingering sherbet flavours and the succulent sweetness is finely balanced with the acidity

### Cellaring Potential

Drinking very well on release, this wine will also develop nicely into 2013 and beyond.

### Food Suggestions

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

### 2010 Season

After a bit of a slow start due to cooler conditions at the beginning of the growing season, things really came right from February onwards. After what seemed like an easy vintage in 2009, it got even easier again this year. This was mainly due to the benign climatic conditions but was also a result of lower than normal crops and strict harvesting criteria. In fact the only depressing thing about vintage 2010 is the thought that we may never have another one quite like it. Flavours were excellent, the fruit condition was great, and everything went smoothly in the winery. A dream vintage.