

2008 MadFish Late Harvest Riesling

Varieties
Riesling

Region
100% Great Southern



Technical Notes

A dry winter in 2007 was followed by some unusually cold spring weather in October which combined to reduce cropping levels. A benign late spring and early summer allowed for even and clean fruit development and harvest of Riesling began in early March.

The fruit upon arrival at the winery was immediately processed to ensure the highest quality juice. Free run juice was separated from the pressings which were carefully fined to remove any phenolic character. The juice was cool fermented in stainless steel tanks to maintain the delicate fruit character of the juice. Extensive blending trials were carried out to produce a wine that is riper than most Rieslings, resulting in a wine that is perfect for early consumption.

Tasting Notes

The wine is a pale straw colour with lively, steely green tinges. The nose has a white flowers and citrus blossom-like perfume with the more classic Great Southern Riesling characters of lime juice and pear. The palate shows tight and elegant citrus front palate fruit. The richness in the mid palate is offset by crisp, clean citric acidity to produce a delicate wine with no cloying characters and very good balance.

Cellaring

The refreshing citrus and apple flavours create a wine that is particularly appealing in its youth.



MADFISH WINES

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