

MAD FISH

2009 MadFish Late Harvest Riesling

Varieties

Riesling

Region

100% Great Southern



Technical Notes

A barely adequate winter in 2008 was followed by some wet spring weather in October which helped to keep soil profiles moist and reduce stress during flowering. A benign late spring and early summer allowed for even and clean fruit development and harvest of Riesling began in early March at approx 11.0 Baume.

The fruit upon arrival at the winery was immediately processed to ensure the highest quality juice. Free run juice was separated from the pressings and lightly settled to provide slightly cloudy juice. The juice was naturally fermented at 10-12°C in stainless steel tanks and stopped at approximately 30g/L residual sugar based on a balanced palate. Further lees contact for 3 months has added complexity and texture to the Late Harvest Riesling.

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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