

MAD FISH

WESTERN AUSTRALIA

2015 MadFish Riesling

Varieties

Riesling

Regions

Mount Barker
Frankland River
Porongurup



Vintage

The first signs of the approaching vintage began with budburst in the early spring of 2014, as the vines shrugged off their winter dormancy. It is during this early season that weather conditions start to shape the vintage to come.

A warm spring preceded a warm, dry summer that set the stage for a promising outcome. The middle autumn period produced intermittent and lingering rains that cooled the season and slowed the red harvest.

2015 has delivered riesling with ripe fruit flavours and a mineral, linear acidity.

Winemaking

The MadFish Riesling is a blend from the three main sub regions of the Great Southern. Each sub-region delivers fruit with different flavour profiles that contribute to the final blend. Mount Barker's; rich pomme fruits and Frankland's ripe citrus are gently bridled by the Porongurup's fine mineral acidity. Picked between 11.5 – 12.0 baume and made in our Denmark winery, each parcel is fermented separately to allow the winemakers the annual challenge of blending each batch to find the right balance of fruit weight & consistent style. All fermentations are carried out in stainless steel tanks with at 12-14 C to promote the natural fruit flavour and fine aromatics of Riesling.

Tasting Notes

Brilliant yellow in colour this wine exhibits green apple, lime zest and orange blossom aromas with hints of cardamom and cinnamon spice. The palate has a generous lemon curd and nashi pear fruit richness which is finished with a soft, talc-like mineral acidity. A bright, exuberant wine with lively fresh fruit and juicy acidity.

Cellaring

This wine can be enjoyed immediately or cellared to develop some more richness over a few years.

Technical Data

Alcohol: 12% v/v

Acidity: 6.9 g/l

pH 3.07

Residual Sugar 4.2 g/l

MadFish Wines

Margaret River and Denmark, Western Australia

www.burchfamilywines.com.au

