

MAD FISH

WESTERN AUSTRALIA

2016 MadFish Riesling

Varieties

Riesling

Regions

Mount Barker 78%

Porongurup 22%



Vintage

Vintage at Madfish is a time of frenetic activity, excitement and lots of weather watching, as harvest draws near. During this annual progression of the seasons, the quality and style of each vintage evolves.

The 2016 vintage commenced on 6th February and concluded on 10th April. In this cool continental climate of the Great Southern, the winter of 2015 was mild with sufficient rains to replenish catchments. The spring, less blustery than preceding years gave way to a hot start to summer.

When verasion began in mid-January, the native marri blossom was curiously absent. The "bird pressure" as we call it, can have a significant impact on quality, quantity and stress levels.

As summer passed into autumn, the more southerly of the sub regions, Mount Barker and Porongurup spent the vintage period in and out of humid on-shore streams with rainfall to April, twice the average.

In review, the quality of the 2016 vintage ranges from good to great across all varieties, thanks to the diligent efforts of our vineyard team to select only the best grapes under challenging circumstances.

Winemaking

The MadFish Riesling is a blend from the two cooler 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 Porongurup citrus notes and fine mineral acidity are showcased in this wine.

Picked between 11.5 – 12.0 baume, 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 lemon in colour with green pear, quince, lime zest and citrus blossom aromas. The palate has a generous lemon curd and poach apple fruit richness which is finished with a soft, talc-like mineral acidity. A bright, exuberant wine with lively fresh fruit and juicy acidity.

Technical Data

Alcohol: 12% v.v
Acidity: 7 g.lt
pH 3.07
Residual Sugar 5.1 g.lt

Cellaring

Enjoy now and over the next year.

Food Match

White anchovy dakos.

MadFish Wines

Margaret River and Denmark, Western Australia

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