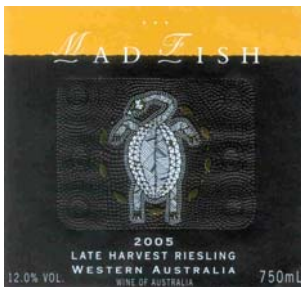


MAD FISH

2005 MadFish Late Harvest Riesling

Varieties
Riesling

Region
100% Great Southern



Technical Notes The Winter of 2004 proved to be one of the driest in recent years, resulting in very low soil moisture as the vines started to emerge from dormancy in Spring. This in turn meant a slight reduction in yields for some vineyards as flowering and fruit set was sometimes stressed for water. However conditions through Late Spring and Summer were ideal for the vines as it was cool and dry.

In the second week of February there was a heavy rain event which caused few problems to most varieties as the bunches were still immature with hard berries. Riesling though, experienced considerable splitting as the young berries swelled with the sudden influx of water. Most Riesling vineyards through the Great Southern were affected and it was necessary to remove by hand many damaged bunches to protect the remaining fruit. With those bunches that were not too badly affected, the split berries dried in the following warm weather and eventually shrivelled and fell off. As harvest in mid March approached there were a few smaller rain events and this caused *Botrytis cineria* infection in some vineyards. Fruit with this infection was rejected to maintain the highest quality possible in the final wine.

Upon arrival at the winery the fruit 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. Extensive blending trials were carried out to produce a wine that is a 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 floral, lavender-like perfume with the more classic Great Southern Riesling characters of lime, apple and passionfruit.

The palate shows riper passionfruit flavours, floral tones and a hint of honey. The sweetness of the unfermented sugars 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 ripe tropical flavours create a wine that is particularly appealing in its youth.



MADFISH WINES

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