

MAD FISH

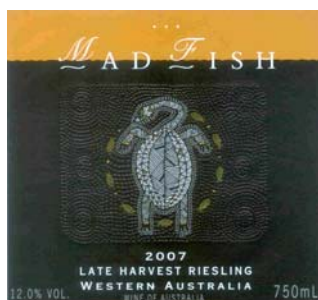
2007 MadFish Late Harvest Riesling

Varieties

Riesling

Region

100% Great Southern



Technical Notes

The 2007 season was near perfect with even and moderate temperatures and no summer rain. Crop yields were down as a result of the cold spring of 05/06 which reduced the fruitfulness of the budwood however with reduced yields comes improved quality. The result was fewer bunches overall but even fruit set from the ideal growing conditions of spring 2006. There were a couple of hot days in March but the overall growing season was early and moderate producing completely disease free fruit of optimal ripeness.

The fruit for our MadFish Late Harvest Riesling is sourced from the Frankland River sub-region of the Great Southern. This sub-region produces Riesling fruit showing luscious, generous, ripe fruit characters which is perfect for this style of wine

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 a ripier than most rieslings, resulting in a wine that is perfect for early consumption.

Tasting Notes

This wine shows wonderful clarity and is pale straw with green tints. The nose has hints of more tropical lychee characters with a backup of ripe apples. The palate is full and luscious showing generous residual sweetness and ripe fruit characters, balanced with a gentle acid backbone.

Cellaring

This style is crafted for immediate enjoyment however the screw-cap closure helps greatly in locking in fruit flavour and will reward careful cellaring for five years.



MADFISH WINES

Margaret River and Denmark, Western Australia

Email: madfishwines@hpw.com.au Web: www.madfishwines.com.au