

2010 MadFish Late Harvest Riesling

Varieties
Riesling

Region
100% Great Southern

Alc: 10.8%
Residual Sugar:
23.9g/L
pH: 2.98



Technical Notes

Generally the 2009 winter was wet providing good soil moisture which was needed as the spring and summer were quite dry. Spring temperatures were typical cool Great Southern providing ideal ripening for grapes allowing us to pick the fruit with classic Riesling flavours.

The fruit upon arrival at the winery was immediately processed to ensure the highest quality juice. The juice was fermented at cool temperatures in stainless steel tanks to preserve the classic Riesling characters and stopped at approximately 30g/L residual sugar to provide a balanced palate.

Tasting Notes

The wine is a pale straw colour with lively, steely green tinges. The nose has a white flowers and honeysuckle-like perfume with the more classic Great Southern Riesling characters of lime juice and pear.

The palate shows tight and juicy limes in the 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 lime and honeysuckle flavours create a wine that is particularly appealing in its youth.



MAD FISH WINES

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