

2012 MadFish Late Harvest Riesling

Variety

Riesling

Region

Great Southern

Analyses

Alcohol: 10% v/v

pH: 3.05

TA: 9.5 g.lt

Residual Sugar: 50 g.lt



The 2012 Season

The 2012 growing season in the south west of Western Australia was favourable for the production of great wine.

The Great Southern region experienced warm to hot conditions throughout the entire vintage period with several hot spells in March which intensified the effect of little spring and summer rain. Soil moisture remained very low and only the cooler south facing vineyard sites received some reprieve off the southern ocean. The above average warm and dry conditions did accelerate ripeness and allowed all varieties to ripen easily.

Winemaking

Grapes for the Late Harvest Riesling are allowed to remain on the vines for a week or two more in order to accumulate a bit more sugar and ripeness. Upon arrival at the winery the Riesling is immediately pressed to obtain the highest quality juice. After settling bright, the free run juice is racked and cool fermented in stainless steel tanks to preserve fresh and vibrant fruit characters. When the required alcohol is reached, the wine is rapidly chilled to arrest the fermentation in order to retain natural fruit sweetness.

Tasting Notes

Glassy, lemon yellow in colour with a bold citrus blossom lift. Flavours of juicy lime/mandarin citrus and a nashi pear essence fill the palate. A bright and clear citric acidity finishes the wine and balances the rich fruit of the palate.

Drinking

A deliberately fresh and bright fruity style to be enjoyed when young.



MADFISH WINES

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