



2013 MadFish Late Harvest Riesling

Variety

Riesling

Region

Great Southern

Analyses

Alcohol: 11.8% v/v

pH: 3.01

TA: 8.52 g.lt

Residual Sugar: 43 g.lt



The 2013 Season

Some very cool and blustery spring weather in November did impact flowering, set and early spring growth on exposed sites. Summer was punctuated with hot spells, which magnified the effects of little spring or summer rain. With soil moisture low, the south facing vineyard sites did receive some cooling breezes off the southern ocean.

These hot and very dry conditions accelerated ripeness with sugar accumulation well in advance of flavour in late March. With yields below average, the wines produced from the 2013 vintage are full of concentrated fruit flavours, good acidity and fine ripe tannins. This vintage will be excellent for Chardonnay, Riesling and Shiraz.

Winemaking

Grapes for the Late Harvest Riesling are allowed to remain on the vines for a week or two more in order to eke out just a little bit more sugar and ripeness. Upon arrival at the winery the Riesling is immediately chilled and pressed to obtain the highest quality juice. Fermentation is long, slow and cold in order to retain the fresh fruit. The fermentation is then stopped at the desired alcohol to retain natural fruit sweetness.

Tasting Notes

Bright lemon yellow in colour with honey suckle, orange blossom and lemon zest aromas and subtle layers of spice. A full luscious palate with flavours of lemon curd, mandarin, and nashi pear which is perfectly balanced with lively, fresh acidity.

Fragrant, fruity and luscious...this wine is the perfect partner for spicy Asian fare or as a refreshing start to a summer's evening.

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

