



2014 MadFish Riesling

Varieties:

Riesling

Regions:

Mount Barker 84%
Frankland River 10%
Porongurup 6%



Vintage

The 2014 growing season in the Great Southern of Western Australia was favourable for the production of great wine.

All sub regions experienced warm to hot conditions throughout the vintage period. Hot spells in March intensified the effect of little spring and summer rain. Soil moisture remained low and only the cooler south facing vineyard sites received some reprieve off the southern ocean. This relief was limited as the seasonal onshore streams that deliver cooler conditions across the region, were weaker than normal.

The warm and dry conditions ensured ripeness was achieved in all varieties.

2014 has delivered riesling with ripe fruit flavours and a mineral, linear acidity.

Winemaking

The MadFish riesling is a blend from the three main sub regions of the Great Southern. Each sub-region delivers fruit with different flavour profiles that contribute to the final blend. Mount Barker's; rich pomme fruits and Frankland's ripe citrus are gently bridled by the Porongurup's fine mineral acidity.

Picked at 11.5 – 12.0 baume and made in our Denmark winery, each parcel is fermented separately to allow the winemakers the annual challenge of blending each batch to find the right balance of fruit weight & consistent style. All ferments are carried out in stainless steel tanks with a cool, controlled fermentation at 12-14 C to promote the natural fruit flavour and fine aromatics of riesling.

Tasting Notes

Crystalline, pale lime yellow in colour with a lifted citrus blossom and wet stone bouquet. The palate has a generous lemon curd and pomme fruit richness which is finished with a soft, talc-like mineral acidity. Tasted October 2014

Food Matching

Great with freshly shucked Albany oysters.

Cellaring

This wine can be enjoyed immediately or cellared to develop some more richness over the next year.

Technical Data

Alcohol: 12.5% v/v, Acidity: 7.6 g/l, pH 3.0, Residual Sugar 4 g/l.

MADFISH WINES

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