



2014 MadFish Late Harvest Riesling

Variety

Riesling

Region

Great Southern

Analyses

Alcohol: 12% v/v

pH: 3.28

TA: 8.36 g.lt

Residual Sugar: 50g.lt



The 2014 Season

The 2014 growing season in the Great Southern region of Western Australia was again favourable for the production of great wine, both red & white. Both Mount Barker and Porongurup regions began the growing season with just adequate soil moisture and catchment fill. The ripening period proved to be close to idyllic with little rain and relatively mild temperatures enabling grapes to be harvested with optimum sugar and flavour whilst maintaining beautiful acidity.

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

Golden straw in colour with rich aromas of honey suckle, pears and orchards in springtime. The rich and generous palate shows flavours of lemon meringue pie, citrus peel and nashi pear which is perfectly balanced by the chalky, fresh acidity of the 2014 vintage.

Fragrant, fruity and luscious...this wine will be great friends with spicy Asian fare or with summertime fresh fruit salads.

This fruity and youthful style of Riesling is definitely a drink now kind of wine.

