

MAD FISH

WESTERN AUSTRALIA

2016 MadFish Late Harvest Riesling

Variety
Riesling

Region
84% Mount Barker
16% Porongurup



The Vintage

The 2016 vintage commenced on 6th February and concluded on 10th April. In this cool continental climate of the Great Southern, the winter of 2015 was mild with sufficient rains to replenish catchments. The spring, less blustery than preceding years gave way to a hot start to summer. The more southerly regions of Mount Barker and Porongurup spent the vintage period in and out of humid on-shore streams with rainfall in April, twice the average.

The quality of the 2016 vintage ranges from good to great across all varieties, largely due to the diligent efforts of our vineyard team reacting quickly to ideal picking days whilst avoiding bouts of rain.

Winemaking

The MadFish Riesling is a blend from the two cooler 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 Porongurup citrus notes and fine mineral acidity are showcased in this wine.

Winemaking

Sourced from our vineyards in the Great Southern, the 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

The wine is pale gold in colour with straw green tinges at the rim. The nose is engaging and expressive, with aromas of pineapple, honeysuckle and fresh cut ripe pear. The palate is rich yet supple, an interplay of acid and sugar which creates layers of texture. Fresh honeycomb, lemon drop candy, and summer pomme fruit flavours complement the luxurious mouthfeel. The evident sweetness and refreshing clean finish are typical of the style, of which this wine is a balanced expression.

Food Match

The 2016 MadFish Late Harvest Riesling will pair fantastically with fresh Asian flavours such as Lemongrass-Barbecued Pork with Rice-Vermicelli Salad.

Cellaring

This fruity and youthful style of Riesling is definitely a drink now kind of wine, but the framework of acid and sweetness will keep it nimble and fresh over the next 2-3 years.

Technical Data

Alcohol 12% v/v
Acidity 8.5 g/l
Residual sugar 48 g/l

MadFish Wines

Margaret River and Great Southern, Western Australia

www.madfishwines.com.au