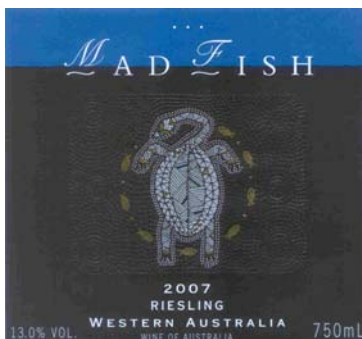
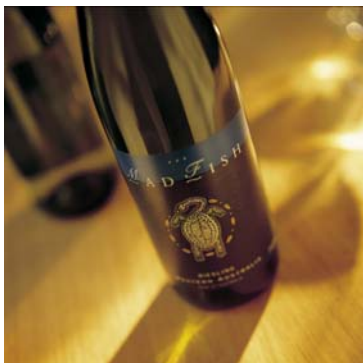


# MAD FISH

## 2007 MadFish Riesling

Varieties:  
Riesling

Region:  
100% Great Southern



### Technical Notes

Even though the 2007 growing season was even and dry, crop levels were down due to the cold spring of 05/06, which reduced the fruitfulness of this year's budwood. This meant that we had fewer bunches overall but the kind growing conditions of spring 2006 provided even fruitset, which led to greater concentration of flavour in the fruit. There were a couple of hot days in March but the overall growing season was early and moderate.

The fruit for our MadFish Riesling is sourced from a variety of vineyards through the subregions of Great Southern: Mount Barker, Frankland River and the Porongurups. Mount Barker tends to provide fruit with a racy lime and lemon character overlaid with talc and bath salts. Frankland River provides a little more generosity and riper characters with a more perfumed nose, while the Porongurups gives tight and elegant fruit with a wonderfully floral nose and mineral palate.

### Tasting Notes

The wine is pale straw in colour with green hues. The nose is wonderfully aromatic showing lime, mineral salts, lavender and citrus undertones while the mid palate is full and generous with citrus and floral characters to backup the riper fruit flavours. The fruit is balanced with fine acid and a clean crisp dry finish with lingering lime pith characters.

### Cellaring

This wine will drink wonderfully from a very young age, but like all good Rieslings it will develop intriguing secondary characters as it ages, allowing for toasty flavours to compliment the primary fruit. Given correct storage this wine will reward cellaring for at least four years.



MADFISH WINES

Margaret River and Denmark, Western Australia

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