

## 2008 MadFish Riesling

Varieties:  
Riesling

Region:  
100% Great Southern



### Technical Notes

A dry winter in 2007 was followed by some unusually cold spring weather in October which combined to reduce cropping levels. A benign late spring and early summer allowed for even and clean fruit development and harvest of Riesling began in early March.

The 2008 season has delivered us fine and linear Riesling fruit flavours and is destined to become one of the finest of vintages for Riesling.

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 and the Porongurups gives tight and elegant fruit with a wonderfully floral nose and mineral palate.

### Tasting Notes

The wine is bright pale straw in colour with green hues. The nose is wonderfully aromatic showing lime skin, honeysuckle and citrus flower notes. The palate has an upfront burst of lime juice leading to a tight and crisp mid-palate of great focus. A linear and long dry finish is complemented by an attractive minerality and restrained floral character.

### 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 two to four years.



MADFISH WINES

Margaret River and Denmark, Western Australia

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