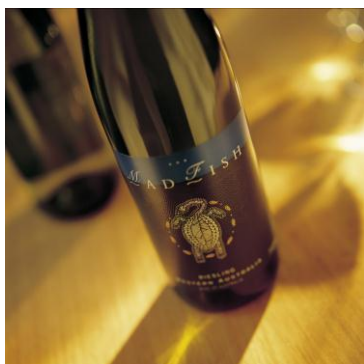


2010 MadFish Riesling

Varieties:
Riesling

Region:
100% Great Southern

Alc: 11.0%
Residual Sugar: 9.3g/L
pH: 2.96



Technical Notes

This was a very good growing season with some wet spring weather in October which helped to keep soil profiles moist and reduce stress during flowering. With a benign late spring and early summer the Riesling was picked relatively early to attain perfect fruit flavours.

The 2010 season has delivered us elegant and linear Riesling fruit flavour and is destined to become one of our 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 and white citrus flower notes. The palate has an upfront burst of citrus juice and flowers leading to a tight and crisp mid-palate of great focus. A linear and long dry finish is complemented by a 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.

