

2012 MadFish Riesling

Varieties:

Riesling

Region:

100% Great Southern

Alcohol: 12.0%

Residual Sugar: 4.9g/L

pH: 3.04

Acidity 7.6g/L



Technical Notes

The 2012 growing season in the Great Southern wine region of Western Australia was favourable for making great wine.

After a winter of just sufficient rain, the spring to autumn period was warm to hot, dry and characterised by less than average summer precipitation or humidity.

An added bonus to these benign vintage conditions was the explosion of native blossom which sated the otherwise grape-loving, native bird populations. The wines produced from the 2012 vintage are full of bright fruit flavours, good acidity and are considered excellent in quality.

The grapes for our MadFish Riesling are sourced from several vineyards across the subregions of Mount Barker, Frankland River and the Porongurup. Each sub region makes a unique contribution to the wine. Mount Barker provides racy lime and lemon characters overlaid with talc – like texture; Frankland River, generous pome fruit flavours of pear and apple while Porongurup Riesling has tight and elegant citrus fruit, a white flower nose and a mineral texture.

Tasting Notes

The wine is bright, pale straw in colour with green hues. An aromatic lift of zested lime skin and citrus flower provides an enticing entry to the wine. The palate has an upfront burst of citrus juice, a generous fruity weight and a crisp, mineral acidity to finish.

Cellaring

The MadFish Riesling drinks well now and like all good quality Riesling, will develop intriguing secondary characters of toast and toffee to compliment the bright primary fruit, as it matures. With cool cellaring, the wine will live well for the next 2 to 4 years.

MADFISH WINES

Margaret River and Denmark, Western Australia

Email: madfishwines@hpw.com.au Web: www.burchfamilywines.com.au