



IRON KNOB RIESLING

TASTING NOTES

The Iron Knob block is situated on the south-east facing slope of our estate, this block consists of iron stone soil throughout the top soil, hence the name 'Iron Knob'. This 2018 Riesling shows floral aromas with subtle nuances of talc and honeysuckle. The iron stone soil produces a flinty mineral character with a fine powdery palate of lemon and lime. The palate finishes with thrilling natural acidity which balances beautifully with the fruit giving the wine a long-textured finish.

ESTATE GROWN



2018

VINTAGE NOTES

Spring rainfall was relatively below average which helped disease control and provided ideal conditions for the flowering period. Dry conditions through early summer helped us control vine vigour resulting in balanced canopies. From veraison through to harvest, the weather was ideal with minimal moisture, and cool nights resulting in exceptional fruit flavour development and acid retention. The fruit was hand harvested on the 21st of February, during the coolest part of the day and delivered to the winery immediately to preserve fruit flavour.

WINEMAKING NOTES

Good canopy management and ideal ripening conditions ensured intense primary fruit flavour development which allowed for an early harvest at 11.2 Baume. The fruit was then chilled to 9°C and then juice separated and skins pressed; only free run juice used for this wine.

WINE ANALYSIS

Blend.....	100% Riesling
Alcohol.....	11.5%
Residual Sugar.....	3.8 g/L
pH.....	2.98
Total Acidity.....	7.06 g/L

ADELAIDE HILLS