



*Wicks*  
E S T A T E



### **INTRODUCTION**

Riesling has a strong affinity for the cooler climes of the World, and it is therefore no surprise that it would produce wines of great character in the Adelaide Hills. Whilst we made the hard decision to graft some of our Riesling vines over to Pinot Noir some years back, we have retained only the most promising clones to produce our Riesling as it's perhaps the top white pick amongst staff and remains a labour of love. The Riesling crop, whilst miniscule, showed hallmark varietal characters and fine acidity nurtured by the cool nights and warm sunny days. Careful sampling in the vineyard, paying particular attention to flavour development and acid levels, meant the fruit was harvested on the 10<sup>th</sup> of March when the ideal balance was reached.

'Lifted floral aromas and the lively citrus fruit intensity are finely balanced by the tight structure and crisp natural acidity.'

### **VITICULTURE**

100% Adelaide Hills, South Australia  
Individual parcels selected  
Single Vineyard  
Estate Grown

### **VINIFICATION**

Due to the light crop, all three clones of Riesling were harvested together having reached 11.8°Baume on the 10th of March. Only the free run component was retained after being gently pressed in our airbag/tank press, denying the inclusion of any harsh phenolics. An Austrian yeast isolet was selected for fermentation, which was run cool and took about two weeks to complete. After fermentation, the wine was held on yeast lees to add further complexity to the fine acid structure and gentle floral and citrus fruit flavours.

### **MATURATION/BOTTLING**

Bottled early under screw cap to ensure freshness and product consistency.

### **CELLARING**

Riesling has the capacity to age gracefully when cellared, evolving subtle nuances with time yet it is perhaps best known for its characteristic vibrancy and zesty fruit flavours when consumed in its youth.

### **TECHNICAL DATA**

12.4 % alc  
TA 6.7  
pH 3.06  
R.S. 3.4 g/L

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