



2015 RIESLING



INTRODUCTION

Riesling has a strong affinity for the cooler climates of the World, and it is therefore no surprise that it would produce wines of great character in the Adelaide Hills. Harvested on the 2nd of March, we decided to keep the D2V2 clone separate as it seemed to edge out the other two clones (GM239 & BVRC-17) in terms of flavour and quality, but these traits were strong across the board. Highlighted by the pristine natural acidity, the bright lemon lime fruits were abundant even at the juice stage but particularly so in our favoured parcel. Kept separate until final blending, the D2V2 formed the lions' share of our final blend.

'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, the three clones of Riesling were harvested into two batches (D2V2 & GM239/BVRC-17) on the 2nd of March. Only the free run components were retained after being gently pressed in our airbag/tank press, denying the inclusion of any harsh phenolics. The parcels were sequentially inoculated using an Austrian yeast isolate then a strain of Portuguese heritage. Fermentation was run between 16-20°C 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. A small portion was fermented in larger format oak and utilised in the final blend aiding in the contribution of some extra complexity.

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

12.9 % alc
pH 3.10
TA 7.3
R.S. 2.5 g/L

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