

LARK HILL WINERY

ORGANIC | BIODYNAMIC | SUSTAINABLE

COOL CLIMATE WINES FROM THE CANBERRA DISTRICT

Lark Hill 2025 'Regional' Riesling

Vineyard Origin; Multiple Vineyard Sites, Canberra Region

Organic principles, Vegan.

2025 was a warm and compact vintage across the Canberra District. A dry Spring and mild Summer encouraged early flowering and steady ripening, with little disease pressure and a clean, early harvest. Flavours developed fully at lower sugar levels, while natural acidity remained balanced. The 2025 white wines are bright, generous and fruit-driven with clarity and immediate appeal.

This Riesling was crushed and pressed to stainless steel for cool fermentation. The ferment finished with approx. 7g/l residual sugar.

Aromatic and expressive, with lifted notes of lime cordial, Meyer lemon and jasmine, alongside hints of white peach and orange blossom. The palate is vibrant and juicy, with flavours of preserved citrus, mandarin peel and a touch of honeysuckle. Residual sugar brings generosity and softness, balanced by crisp natural acidity.

Serving temperature; 4-8°C

Serve with; Chilli prawns, green papaya salad,
Vietnamese rice paper rolls.

