Nick O'Leary



2022
RIESLING

AROMA
Aromatics of white flowers, apple blossom and citrus.

PALATE
The palate is generous with a powerful mix of Granny Smith apple and freshly squeezed lime. The mouth-watering natural acidity leads to a pristine palate of balance and length.

VINIFICATION
A Canberra regional blend, consisting of 9 different vineyard parcels. Grapes were hand harvested between 10.7 and 12 Baume, then whole bunch pressed. The juice was cool fermented in stainless steel tanks and the wine held light on lees until bottling in June 2022.

WINEMAKER'S COMMENT
Since our beginnings, well over a decade ago, our focus has always been to make hand worked Shiraz and Riesling wines that truly exhibit the character of our region as well as expressing our unique personality and style.

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Mezzanine
THE FINE WINE SPECIALIST