

Nick O'Leary



Nick O'Leary

2024 RIESLING

TASTING NOTES

Lemon/lime citrus zest and oils, white florals, crisp granny smith apples
Zippy acid balanced with fruit flavours. The nose can be a bit restrained.

VINIFICATION

Vinified with neutral yeast and fermented in temperature range of 14 to 15 degrees Celsius. No finings. Filtered then bottled last week of June.

Made up from 8 vineyards across the Canberra District:

- Heywood Estate – Nick's own vineyards, Wallaroo
 - Long Rail Gully - Murrumbateman
 - Poachers Pantry – Springvale (in between Murrumbateman and Wallaroo)
 - Meravale – Managed
 - Gooramond pond – Wallaroo (Managed by Nick)
 - Wallaroo vineyards - Wallaroo
 - Yarrh - Yass valley
 - Lambert – Sutton (Co leased with Mada Wines)
-

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.

[W nickolearywines.com.au](https://www.nickolearywines.com.au)

[f facebook.com/nickolearywines/](https://facebook.com/nickolearywines/)

[i instagram.com/nickolearywines/](https://instagram.com/nickolearywines/)