

Nick O'Leary



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2025 RIESLING

AROMA

Lemon/lime citrus zest and oils, white florals, crisp granny smith apples.

PALATE

Zippy acid balanced with fruit flavours. The nose can be a bit restrained, but the palate opens nicely and focuses the fruit to the back palate with the acid.

VINIFICATION

A Canberra regional blend, consisting of 8 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 on light lees then filtered and bottled last week of June.

WINEMAKER'S COMMENT

Since the beginning, we've pushed the region towards its full potential, challenging and exceeding our own benchmarks along the way. Our signature methods embrace the new and draw inspiration from the past, borrowing from traditional European techniques. Layered with insight and experience, we've refined our processes to produce a high standard of wine recognised by casual enthusiasts and international critics alike.

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