TAR & ROSES

TASTING NOTE

2019 LEWIS RIESLING



GRAPES

100% Riesling

DISTRICT OF ORIGIN OF GRAPES

100% Central Victoria

VINIFICATION

The grapes were machine harvested, crushed and pressed through an air bag press in the protective presence of SO2. Cold tank fermentation was undertaken at between 10 to 14 degrees celcius. After fermentation was complete, the wines were protein and cold stabilised, blended and prepared for bottling.

ANALYSIS

Alcohol 13.5%
pH 3.05
Acid 6.09g/L
Sugar <1.0gm/L

COLOUR

Pale golden straw.

NOSE

A lifted bouquet of lemon pith and spring blossoms.

PALATE

A fresh lively palate of lemon pith and sherbert, fruit sweet and refreshing with a long linear tight acid finish.

FOOD MATCH

Fettuccine with seared scallops and prosciutto.

WINEMAKERS COMMENTS

The heart of this blend comes from the Lewis Riesling Block off the Mitchelton vineyard. After years of sampling the riesling blocks at Mitchelton, Don tagged individual vines that he felt had a special character. After sufficient vines were tagged, he had cuttings taken and sent to the nursery for propagation. The resulting Lewis Block is a reflection of this attention to detail.

One other block makes up this blend. It is the 69 Block Riesling across the road from Mitchelton which is the Pewsey Vale clone. These older vines produce intense classic riesling characters that complement the Lewis Block vines. The resulting blend is an intriguing wine that shows classic riesling characters with a twist.

When picked at their optimal level or ripeness, the riesling grape has a beautiful dusty pale lemony gold colour with a sweet musk stick flavour. With care and attention, we aim to retain there characters through to the finished wine.