

TAR & ROSES

2022 'LEWIS' RIESLING

GEOGRAPHICAL INDICATION

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 12 – 14 degrees Celsius. After fermentation was completed the wines were protein and cold stabilised, blended and prepared for bottling. barriques.

MATURATION

Stainless steel

ANALYSIS

Alcohol 12.5%
pH 3.41
Acid 6.22g/L
Sugar 1.46mg/L

COLOUR

Pale straw

NOSE

The wine has attractive white blossom and orange skin characters on the nose.

PALATE

The palate flows well with generous fruit sweetness, citrus pith flavours combined with gentle acid complexity, textural phenolics with a clean finish.

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 block now called the Lewis block is a result of this attention to detail.
The 2022 Vintage was cooler with some rain events. This year's wine was picked earlier to avoid the onset of disease. It is lighter in alcohol and less fruit driven than

FOOD MATCH

Seared Kingfish with aioli and green summer salad.