

## 2026 'LEWIS' RIESLING

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### GEOGRAPHICAL INDICATION

100% Central Victoria

### VINIFICATION

The grapes were machine harvested, crushed and pressed through an air bag press in the protective presence of SO<sub>2</sub>. 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.

### MATURATION

Stainless steel

### ANALYSIS

Alcohol 12.5%  
pH 3.21  
Acid 6.20g/L  
Sugar 1.0g/L

### COLOUR

Very pale straw

### NOSE

Lifted white blossoms, freshly squeezed limes, a touch of pot pourri and tangerines on the nose.

### PALATE

Beautifully balanced, this wine's zingy acidity drives orange peel and citrus flavours, with hints of preserved lemons. The acidity is well balanced with fruit sweetness. Good drive across the palate yet with a generous mouth feel and textural phenolics. Long and lingering it finishes clean and bright.

### WINEMAKERS COMMENTS

The 2026 vintage was one of weather variability. Late frosts followed by a very dry hot spell and then a wet period closer to harvest made for challenging conditions. The vines were able to withstand these weather events and the fruit harvested was ultimately in good condition.

When picked at their optimal level of 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 these characters through to the finished wine.

### FOOD MATCH

Thai fishcakes with Nam pla prik dipping sauce

