

## Reserve Riesling 2022



**Product Code: RRR22**

**Price: \$35.00**

### **Short Description**

Gold Medal Wineshow of WA. The Reserve represents the 100% free run juice made from specially selected fruit to enhance the purest best quality wine. Intense lemon and lime, full palate of flavours, with a zesty long crisp acid finish. Marries well with smoked salmon or freshly caught whiting.

### **Description**

## Dry Grown Reserve Riesling 2022

Gold Medal Wineshow of WA.



*No matter the season these wonderful old dry grown vines seem totally impervious to tough conditions. In the case it's delivered a first-class wine. Retains its minerality tension with wet slate minerality sitting within tightly framed and very long palate. Lip smacking finish completes an excellent wine.*

94/100 Ray Jordan

#### TECHNICAL DETAILS

Alcohol 12.5% a/v, pH 3.05, Acidity 8.47/L,

#### TASTING NOTES

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#### VINEYARD

Fruit sourced from our 46 year old 12 hectare Dry Grown Vineyard. Our old vines are not irrigated; something quite unusual in these days of mass commercial production. We prefer low-yielding wine crops with small berries. Although it limits our volume, having smaller fruit fosters an intensity of the flavour, with most of the colour and tannin of the grape being concentrated in or near the skin. The characteristically cool climate of the district ensures slow ripening of the grapes, which also allows for the development of rich flavour and quality grape juice. Grown on ancient gravelly loams in Mount Barker, in the Great Southern region of Western Australia, an area renowned for excellence in cool climate viticulture. Our old vines are all cane pruned and yield 2 tonne per hectare with

small bunch weights which add intensity of character and flavour. Galafrey harvest their grapes from mid March to late April depending on the season.

## VINTAGE COMMENTS

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Vintage started 2 weeks later than previous years but in some ways like the old days. Leading up to vintage we had a wet winter/ spring but in summer we had some brutal heats waves and beastly eastly winds. The change of season came early and by April things are looking for very autumn with significant rainfalls. With average temperature of 22-14 degrees, we are reminder that this area and this season is all about slow ripening. Vineyard that are well prepared and seasoned winemakers of the area will fare well with long term experience of a wet season. Slow ripen patience and experience is key to 2022 vintage as will be strong winemaking skills to produce reds with depth of tannins. Whites will produce wines with great acidity and excellent for aging. Low alc reds but great colour and skins for flavour will prove popular early.

## WINEMAKING

The dry, cool climate of Mount Barker is famous for their Rieslings . The Galafrey 2019 Riesling is yet again a stellar performer, and is a reflection of this unique region. Exhibiting chalk, mineral, lime and passion fruit, this much maligned variety is a stand out, serious wine. We endeavour through meticulous viticulture and wine production sympathetic to the vintage conditions to produce a wine that will express varietal characters in tune with its sense of place Winemaking is geared toward producing a wine that is well balanced, lively, well structured, has great cellaring potential and most importantly drinkable.