

Reserve Riesling 2019

Product Code: RRR19

Price: \$35.00

Short Description

GOLD Medal Perth Wine Show. 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

TECHNICAL DETAILS

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

GOLD Medal Perth Wine Show

"A light and bright pale-yellow colour. Intense and vivacious aromatics of citrus blossom and lemon sherbet. It's prisiine and pure, a seam of wild honey adding complexity. Something compelling about this wine. Exceptional value" NICK BUTLER WINE REVIEW 94/100

"A very attractive, focused, lemon and lime style that has such intense aromas and flavors with impressive, chalky and crisp texture." JAMES SUCKLING 92/100

TASTING NOTES

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.

VINEYARD

Fruit sourced from our 41 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 gravely 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

V19 started very quickly but with no disease or weather pressure we were able to have extra hang time for all wines especially reds resulting in higher than average alcohols and ripeness. The Great Southern area will be showing great ripeness and power not often seen in our wines. Look for great floral aromas in whites, intensity and power in reds.

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.