



# WAKEFIELD

CLARE VALLEY

## ESTATE RIESLING 2017



### HISTORY

In 1969, after a considerable search, the Taylor family found a promising 178-hectare site by the Wakefield River in the Clare Valley. They were certain the soil – red brown loam over limestone (now called terra rossa) – would prove conducive to crafting wines of the highest quality. The contrast of warm days and cool nights in the Clare would be equally beneficial – helping the grapes ripen in the day, and allowing the vines to rest at night.

### REGION

Clare Valley, Australia

### VARIETAL

100% Riesling

### VINEYARDS

The Riesling was harvested from a selection of vineyards from the southern end of the Clare Valley. The vineyards range from 300m to 350m meters above sea level with soils consisting of clay over limestone (terra rosa).

### WINEMAKER

Adam Eggins & Chad Bowman

### WINEMAKING

The juice was extracted using gentle whole berry pressing to protect the delicate fruit flavours and prevent any extraction of coarse phenolic character. It is then chilled quickly to just under 10 degrees C. The entire process occurring within 15 minutes of harvest to ensure the true varietal and regional characters are captured and retained. The juice was allowed to cold settle for 24 hrs before being racked off gross lees. A cool fermentation was carried out in stainless steel vessels, using a relatively neutral yeast strain to preserve varietal characteristics. The fermentation was completed to a natural level of dryness. Minimal fining and filtration is employed prior to bottling in June 2017.

### VINTAGE

In the growing season leading up to vintage 2017, winter rainfall was above average, in fact for the full year, it was the wettest recorded since 2000. Soil temperatures remained very low due to the waterlogged conditions and the below average ambient temperatures recorded through the spring resulted in budburst occurring up to a month later than in recent years. Weather conditions during flowering however were favorable and hence fruit set was good across all varieties. Harvest began in late February and picking continued at a slow and steady rate until early May due to the prevailing mild conditions. Overall, the winemakers have declared the vintage to be above average vintage in terms of quantity and fruit quality with Riesling a standout white variety. The Estate Riesling was harvested between the 2nd and 9th of March.

### TASTING NOTES

At release, there is a bright, vibrant clarity to the wine. It has a very pale straw color and subtle green highlights to the edges. The wine displays lifted fresh and vibrant aromas. Lemon and lime citrus characters abound, followed by layers of subtle blossom and enticing floral nuances. The wine displays intense citrus fruit characters of fresh lemon and lime along with hints of orange blossom. An apex of tantalizing acid soars in the mid-palate, balanced by good fruit presence. The finish is crisp and resonates with citrus fruit - hallmarks of a great Clare Valley Riesling.

### TECHNICAL INFORMATION

pH: 2.9  
Residual Sugar: 1.5 g/L  
Alcohol: 12.5%  
Total Acidity: 9.22 g/L  
Ageing Potential: 10+ years  
Case Production: 15,000 cases