

# Kanta

## R I E S L I N G

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## 2022 Kanta Riesling

### Region:

Adelaide Hills, Echunga, Argyle Vineyard

### Varietal:

100% Riesling

### Vineyard:

The Argyle Vineyard is a high altitude Adelaide Hills site that sits over 400m above sea level and is flecked with traces of iron stone. Rejuvenated in 1999, the original plantings date back to the 1840s making them some of the oldest vines in South Australia.

### Growing season:

Vintage 2022 was welcomed for its long cool ripening and the absence of serious consequences from the La Niña influence. Conditions during vintage were mild, dry and cool nights enhanced flavour development.

The unseasonably cool Spring conditions resulted in harvest being a couple of weeks later than usual. A mild summer and the cool, relatively dry start of Autumn provided conditions for a longer ripening, upholding very good natural acidity while developing further aromas in the grapes.

### Winemaking:

Fruit was hand picked and whole bunch pressed, without any additions – no SO<sub>2</sub>, no enzyme etc. Free run juice was racked to tank for fermentation and allowed to continue to dryness before adding SO<sub>2</sub>.

The wine rested on lees for 6 months in tank before filtration and bottling.

### Tasting Notes:

White florals dominate the onset with lemon and lime zest contributing to the aromatics, alongside some delicate yellow peach aromas.

On the palate, the wine is dry and dominated by citrus and wet stones flavours. Some salinity contributes to the complexity.

The wine is long and refined with a crisp acidity, nicely balanced by some weight on the palate.



PH: 3.28

TA: 5.1g/l

Residual Sugar: 2.7g/l

Alcohol: 13.5%

10,374 bottles produced