

Kanta

R I E S L I N G

2014 Kanta Riesling - Museum Release

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:

2014 was a difficult year in the vineyard, with late cold snaps followed by a heatwave and a period of drought. This generated very low yields across the region. However, the late and slow ripening resulted in excellent flavour development, meaning that wines of high quality could be produced, making up for the shortfall in quantity.

Winemaking:

Fruit was hand picked and whole bunch pressed, without any additions – no so2, no enzyme etc. Free run juice was racked to tank for fermentation and allowed to continue to dryness before adding SO2.

The wine rested on lees for 6 months in tank before filtration and bottling, and was then aged for 8 years in bottle before release.

Tasting Notes:

On the nose, the wine shows maturity with notes of dried apricots, hazelnuts, spring blossoms and honey.

The palate is refreshing with subtle nutty, earthy flavours complemented by lemon curd and stone fruits, with a long finish. Simply delicious!



PH: 3.07

TA: 6.5g/l

Residual Sugar: 2.4g/l

Alcohol: 12.3%

Quite developed but still fresh and lively. Creamy texture comes as a surprise. Lots of lime fruit even though the bottle age is showing in a hint of kerosene. More savoury and tight on the palate than on the nose. Great length and concentration. (JH) - 17 points - Jancis Robinson