

Kanta

R I E S L I N G

2015 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:

A wet winter and mild spring provided a great start to the 2015 vintage. Spring was dry and led into a mild, dry summer with no disease, resulting in fruit with higher natural acidity, and incredible flavour and colour concentration.

The 2015 vintage gave us a classic expression of Kanta Riesling that shows extraordinary flavour, purity of fruit and balance.

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 5 months in tank with weekly lees stirring, before filtration and bottling.

Tasting Notes:

In the glass this wine has a beautiful gold tinge. The bouquet reveals delicate floral aromatics, hints of honeysuckle, with underlying notes of green-skinned pears. On first taste, there are vibrant citrus flavours backed by an intriguing textural structure developed from pre-ferment cold soaking on skins, extended maturation on lees and wild yeast fermentation. This wine reveals more and more as it develops in the glass, with a delicate nuttiness, notes of baked pear, and candied fruit peel.



PH: 3.09

TA: 6.3g/l

Residual Sugar: 3.3g/l

Alcohol: 11.9%