

MILTON PARK

TASTING NOTES 2005 MILTON PARK RIESLING



VINTAGE	2005
HARVEST DATE	April 2005
BOTTLING DATE	September 2006
PH	2.95
TA	7.5
ALCOHOL	13.1%

2005 VINTAGE

2005 Vintage was outstanding for whites right throughout the Barossa with mild conditions for the whole vintage period. Crop levels were low and the grapes had high flavour intensity. There was no disease pressure and the grapes achieved optimal ripeness easily.

VINIFICATION

Crushed, destemmed and then pressed using a membrane press. Pressings were not used. Fermented using French Yeast at 12-15 degrees Celcius. The ferment was kept slow and cool to retain all the natural flavours of the grape. The wine was then racked and filtered. Bottling took place soon afterwards so the wine was a true expression of the grape and the terrior from which it was made.

COMMENTS

Light straw in colour. The nose is lifted and fragrant with limes and orange blossoms. The palate has a good rich mouthfeel with lemon zest fruit and orange peel. There is good clean acid through the palate balanced with hint of fruit sweetness. The wine finishes with a good length of citrus fruit.

100% Family Owned

Barossa Vintage Limited

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