

TASTING NOTES

2006 MILTON PARK RIESLING



HARVEST DATE	April 2005
BOTTLING DATE	February 2006
pH	2.99
TA	6.75 g/L
ALCOHOL	12.7%

2006 VINTAGE

2006 Vintage was outstanding for whites particularly those grown in the cool Eden Valley. 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.

BARREL AGING

None.

COMMENTS

Light straw in colour. The nose is lifted and fragrant with limes and orange blossoms. The palate has a clean and zingy mouthfeel with lemon sherbert and some mineral characters. There is refreshing acidity running through the palate balanced with hint of fruit sweetness. The wine finishes with a good length of citrus fruit.



100% ESTATE GROWN – FAMILY OWNED

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