



HANDPICKED™
WINES

2020 Trial Batch Tasmanian Riesling



A NOTE FROM THE WINEMAKER

Our first Tasmanian Riesling is quite wonderful. Loads of flavour, texture and amazing aromatics.

SEASON

By March, 'unprecedented' was already the catchword for 2020, a term that could equally describe the season and vintage. The COVID situation escalated over the closing weeks of the season, posing unique challenges for harvest and vintage operations, which we managed with a few elegant pivots.

Unlike many other regions in eastern Australia, the season was quite cool and we had some rain, so that fruit retained great natural acid and the harvest was naturally low yields of clean fruit with excellent flavour.

WINEMAKING

Whole bunch pressed into a large concrete egg and naturally fermented for around three weeks. Critical to retaining provenance was preserving the acid line and a complementing it with a touch of sweetness.

TASTING NOTE

A very perfumed wine with aromas of lime, candied lemon peel, orange water, orange blossom, slate, powdered ginger and five spice.

REGION

Tasmania is place of rare beauty and untouched natural wonders. Its pristine environment and relative isolation protect the island from biosecurity threats and pollution and defend its status as a clean and ecologically significant zone.

Mild spring and summer temperatures followed by lingering warm days and cool nights in autumn produce a long season in which grapes ripen slowly, encouraging maximum flavour development. Maritime winds help moderate conditions year-round.

Snaking north of Launceston, Tasmania's second city, is the Tamar River. Vineyards and farmland stretching north along both sides of the Tamar Valley are protected from the worst of fierce westerly and southerly winds.

Food Match

Roasted pork belly with crackling, a strong hard cheese such as an aged Cheddar.

Wine Style

Crisp & Refreshing

Service

TEMPERATURE
6-10°C

CELLAR POTENTIAL
Drink now