

商品コード	12234		
商品名	トペ・100オズモンド・リースリング S'22 TOPE 100 Osmond Riesling S'22		
産地	 オーストラリア / クレア・ヴァレー		
容量	750ml	希望小売価格(税別)	¥ 3,200-
分類	果実酒	タイプ	白/辛口/中
アルコール度	11.2%	JANコード	9369998260799
ブドウ品種	リースリング		
箱外寸/入数箱	縦 160 × 横 240 × 高さ 340(mm) / 6 本入		
瓶外寸/重さ/栓	高さ 330 × 径 74(mm) / 重さ 1,268 (g) / スクリュー		
年間生産量		栽培面積、ha 当たり収量	
ワインメーカー	Peter Warr (ピーター・ワー)		
商品説明			
土壌・栽培	クレア・ヴァレー北部のアーマー (Armagh) 地区の丘、日当たりの良い北向き斜面にある単一畑。石灰岩質土壌、標高380m、平均樹齢32年、無灌漑。人為的介入を最小限に抑えて栽培。		
ヴィンテージ特徴	開花時に天候に恵まれ、生育期を通じて雨が多かったことから、バランスのとれた結実となった。10月に遅霜が降りたが、高標高のおかげで幸いにも被害を免れた。夏以降も理想的な生育条件が続き、理想的な収穫となった。		
収穫	収穫日: 2022年3月11日		
醸造・熟成	夜明け前の最も涼しい時間帯に収穫したブドウを丁寧に選果・除梗し冷却。緩やかにプレスした果汁を48時間かけて沈殿で自然に清澄、果汁をステンレス槽へ移し17日間かけて低温発酵。約2週間の澱熟成の後、冷却安定化。		
生産者テイスティングノート	桃やフローラルな香りに支えられ、フレッシュなカット・ライムやレモンの皮のアロマが立ち上る。味わいは、香りと同じ柔らかな柑橘に加えて、牡蠣殻の塩味や青リンゴの酸味が広がる。持続的な清らかな酸とともに、スレート土壌特有の風味とチャーキーなミネラルが広がる。僅かな残糖が酸を和らげ、強烈な風味にほど良くバランス。すっきりとしたドライなフィニッシュは後をひく美味しさ。		
瓶詰日/リリース日	2022年8月1日 /		
認証			
批評・受賞歴			
その他	残糖3.9g/L pH2.88		



ヴィレッジ・セラーズ株式会社

TEL : (0766) 72-8680 (代) FAX : (0766) 72-8681
E-mail : wine@village-cellars.co.jp
URL : <https://www.village-cellars.co.jp/>

TOPE

ToPe 2022 '100 Osmond' Riesling Tasting Note

The '100 Osmond' Riesling is one of the founding pillars of ToPe. From sitting on the back patio in the lingering afternoon sunshine, Tom and Pete would often share a glass of Riesling and be amazed at the beauty of purity of the variety, its ability to reflect the place it was from and intriguing evolution – able to be drunk young and fresh or allowed to develop a richness and depth with age. The '100 Osmond' Riesling is crafted with these afternoons in mind.

Viticulture

Located on a Northern facing slope, the vineyard receives the full day's sun. Dry grown, the vines have developed deep roots into the layered mineral soils that lie beneath the rich limestone of the hill. The cooler climate is accentuated by the elevation of the vineyard, and especially felt in the low night time temperatures that create an ideal diurnal temperature range for ripening fruit and respiring vines. These factors produce a very low disease pressure scenario - even in more trying years, allowing us to implement a minimal interference in the vineyard.

The 2022 season was an ideal harvest in the Clare Valley and is already be herald but winemaker and critics as potentially on of the best for a decade. With plenty of rain through the growing season, the weather cleared in time for flowering allowing for a balanced fruit set. Late frosts fell in valley in October, but due to the nature of the higher altitude and slop of the vineyard, this Riesling block enjoyed the cooler temperatures without suffering any burn. The cool growing condition carried on into a cooler summer – with evening temperature well below previous years – an ideal condition for these vines. Grape sampling began in early February and the grapes were determined to be at their finest in early march. On the 11th of March as the sun rose over the Eastern range, the Riesling was harvested. Loaded into gondolas, the bunches were taken strait to the waiting winery where they were processed in the cool of the morning.

Specifics

Location – Armagh; Clare Valley; South Australia Elevation – 380 meters
Average Vine Age – 32 years Soil – Limestone Dry Grown

Winemaking

Delivered to the winery in the early morning, bunches were checked and loaded into a de-stemmer. The individual grapes were passed through a chiller the snap chill the berries as they were loaded into a small enclosed press. Under inert gas coverage, the initial draining was allowed to occur naturally solely from the weight of the grapes on-top of each other. Once this draining had occurred, the press was activated to its softest possible pressure to crack the berries. Once again the juice was allowed to natural drain and was collect. This bright first juice was collected separately. The juice was chilled to 4 degrees and allowed to settle naturally, clarifying over 48 hours. Once clear, the clean juice was rack from the top of the juice lees into a closed stainless steel fermenter where it was allowed to warm as commence fermentation. Once the fermentation was underway, the ferments temperature was regulated low to retain as much of the highly aromatic compounds in the wine. Seventeen days after it started the wine completed its fermentation. The wine was then remain on its fermentation lees and was battonaged for a couple of weeks. Once the ideal texture had developed, the wine was chilled to below 0 degrees and allowed to sit for a few week to cold stabilize – allowing the precipitation of the excess natural acid. The wine was clarified through traditional methods before being racked clean and filtered.



TOPÉ

Technical

Alcohol – 11.5% Residual Sugar - 3.9 g/L Acidity – 8.2 g/L
Fermented & matured in Stainless Steel Bottled 1st August 2022

Sensory

In the glass, the wine is bright and clean with a very pale straw colour that has soft pale green hues.

After pouring, the soft and subtle aromas build in the glass. Aromas of fresh finger lime and lemon pith leap from the glass are underpinned by floral and ripe peach notes.

The soft citrus flavours that mimic the aroma are layered with by an oyster shell saline and green apple acidity. This acidity flows long through the centre of the palate and is complimented by crisp minerality with slate flavours and chalk acidity. This characteristic is naturally occurring from the layered limestone soils of the vineyard.

This full style of Riesling is finely balanced with the small amount of sugar from the grape softening the layered and mouth filling structural acidity. The wine while intense in flavour is quite dry on the palate with a long salivating finish that leaves the palate clean and ready for more.

Serving

This wine should be slightly chilled and allowed to warm in the drinker's glass. This will allow the wine to truly blossom and provided the drinker full experience of the variety and its evolution over the course of a bottle. This wine has been crafted by the winemaker in the mind of serving while it is young and fresh- however, with the ideal growing season and layers of finely balanced acidity in the wine, this wine will mature well for another 5 to 7 years.

Winemaker – Pete Warr

Tasted on 22nd September 2022

ToPe – Wine for today, tonight and tomorrow.