



Palliser Estate Riesling 2022

Concentrated, juicy and vibrant

COLOUR

Pale lemon, nearly transparent.

AROMA

Classic varietal nose of apple, lime and rose blossom, a hint of honeydew melon and lemon.

AGEING POTENTIAL

Great as an aperitif or summer refreshment in its youth, the beauty of Riesling is its ability to age. If well stored, this will drink well for 15+ years, gaining honeyed complexity and classic kerosene notes over time. Ever versatile as most Rieslings are, this will go well with sashimi or oysters, as well as Cajun food, Vietnamese and Thai.

PALATE

Crisp, clean and spine-tinglingly dry, the wine has an ethereal delicacy thanks to its modest 11.5% alcohol and fine acidity. The texture calls to mind wet river stones and oyster shell, building to an exquisite finish full of freshly squeezed lime and mandarin.

WINEMAKING

55% of the fruit from our organic vineyard Om Santi the balance split between Pinnacles and Clouston Vineyards. The grapes are gently pressed with 20% taken straight to barrel the balance cold settled over night and then racked to stainless tank. The ferment in barrel is carried out by vineyard yeast with 5.4g/L of residual sugar in the tank portion. The wine is aged for a further 2 months on lees before bottling.

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: March 2022

Alcohol: 11.5%

Bottled: July 2022

Vegan friendly