



#### Viticulture

- Single Vineyard: **Home block**
- Moutere clay soil with a layer of sandy loam
- All vines grafted on site
- Clones: Gm 110 and Gm 198-19
- Focus on healthy soil and strong plants
  
- Cold temperatures and rain at flowering, followed by excellent summer and autumn weather
  
- Hand-picked and hand-sorted from 10 to 23 April 2007 with 23.7 Brix

#### Tasting Notes

Classical floral aromas meld engagingly with grapefruit and honey flavours. Off-dry in style, it has a finely balanced acidity and weighty texture.

The wine will benefit from bottle ageing and we recommend to enjoy it between now and 2010.

#### Winemaking

- Extended skin contact before pressing
- Whole bunch pressed
- Gravity-fed from press area to main winery
- Cool fermentation, stopped at 7g/ltr natural residual sugar.
- Extended fine lees contact in stainless steel
  
- Minimal pumping
- Cross-flow filtration
  
- Bottled on 31 July 2007 under screw capsules
- 13.1% Alcohol

#### Accolades

★★★★½ **Michael Cooper**  
**Winestate Magazine**

Fleshy, weighty style with ripe citrus fruit and passionfruit flavours, fresh, vibrant and concentrated. Lovely texture and harmony, with an off-dry, well-rounded finish and great drinkability.

★★★★½ **Sam Kim, Wine Orbit**

A very fine bouquet displaying lime zest, floral and subtle mineral notes. The palate shows medium sweetness brilliantly balanced by the refreshing acidity and fine texture. A beautifully flowing and textured Riesling. At its best: now to 2013.

**Liquorland Top 100, 2008**

Silver Medal

