

Mt Difficulty Target Gully Riesling 2009

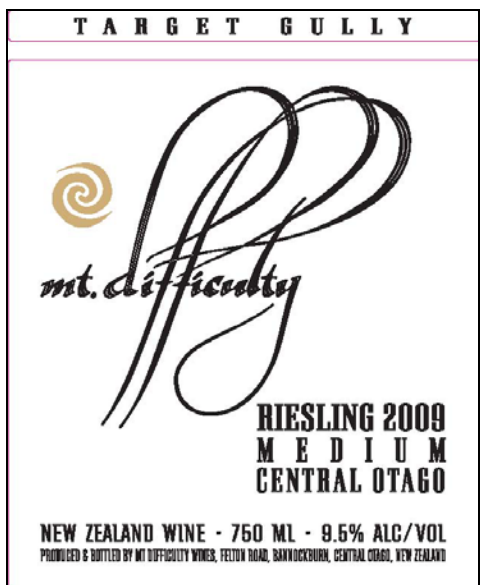
Floral and ripe stonefruit notes compete in the aroma of this Riesling. On the palate these flavours dance in harmony. Residual sugar (35gL^{-1}) has been retained to balance the high natural acidity. This residual sugar has also fleshed out the mid palate of the wine. This wine will richly reward those who can cellar it.

Winemaking Considerations

The Target Gully Riesling is a style crafted to balance residual sugar in perfect harmony with the wine's natural acidity. The fruit benefited from the idyllic warm summer and coolish autumn of 2008, arriving in perfect condition at the winery. The fruit was hand harvested on the 11th and 12th of April and carefully processed through the winery – some lees were racked across for fermentation to enhance palate weight further. The wine was fermented cool in stainless steel to retain maximum varietal expression. The fermentation was stopped by chilling in order to balance the natural acidity with residual sugar.

Alc: 9.5% • Tit. Acidity: 9.5gL^{-1} • pH: 2.94 • Residual Sugar: 35gL^{-1}

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