

# TASTING NOTE

## 2021 LEWIS RIESLING

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### GRAPES

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100% Riesling

### DISTRICT OF ORIGIN OF GRAPES

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100% Central Victoria

### VINIFICATION

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The grapes were machine harvested, crushed and pressed through an air bag press in the protective presence of SO<sub>2</sub>. Cold tank fermentation was undertaken at between 10 to 14 degrees celcius. After fermentation was complete, the wines were protein and cold stabilised, blended and prepared for bottling.

### ANALYSIS

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Alcohol 13.0%  
pH 3.22  
Acid 6.10g/L  
Sugar 2.2gm/L

### COLOUR

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Pale gold and green straw.

### NOSE

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The wine has a lifted complex bouquet of lemon sherbet, musk sticks, orange blossoms and oyster shell with a hint of lemongrass spice character.

### PALATE

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A fresh zesty palate of lemon pith, fruit sweetness and good acid drive with a touch of phenolics and a long linear finish.

### FOOD MATCH

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Civeche with fresh rocket salad.

### WINEMAKER'S COMMENTS

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The heart of this blend comes from two blocks. The first is the Lewis Riesling Block off the Mitchelton vineyard. After years of sampling the Riesling blocks at Mitchelton, Don tagged individual vines that he felt had a special character. After sufficient vines were tagged he had cuttings taken and sent to the nursery for propagation. The resulting block now called the Lewis Block is a culmination of this attention to detail.

The second parcel is from the 69 Block Pewsey Vale clone across the road from Mitchelton. These older vines produce intense classic Riesling characters that complement the Lewis Block vines. The resulting blend is an intriguing wine that shows classic Riesling characters with a twist.

When picked at their optimal level or ripeness, the riesling grape has a beautiful dusty pale lemony gold colour with a sweet musk stick flavour. With care and attention, we aim to retain there characters through to the finished wine.