

Chrismont ...celebrate each moment

tasting notes

late harvest riesling 2003 (LIMITED RELEASE)



Vintage Comments

Vintage 2003 commenced dry and finished dry with very little rainfall in between. It was considered to be that "1-in-20" drought year comparable to 1982. This resulted in very easily managed open canopies with little excess foliage, great bunch exposure and low disease pressure. Due to the dry conditions crops were 15 – 20% down on estimates. Fruit quality was above average and riper fruit flavours were evident through all varieties.

Harvest Data

Date picked:	5 – 5 – 2003
Baume:	13.8
pH:	3.40
Acid:	6.60

Wine Making

The fruit was allowed to hang on the vines into May to ripen further and become infected with Botrytis. Unfortunately the long dry autumn wasn't conducive to Botrytis infection and the grapes ended up being only slightly infected with some raisining. The fruit was hand picked and whole bunch pressed to extract the sweet juice. The juice was allowed to settle over 48 hours to clarify before being racked to tank for fermentation. Due to the sugar concentration not being adequate for a sweet wine, the fermentation was arrested at 30g/L to achieve a semi-sweet style.

Winemaker Warren Proft

Region King Valley 100%

Colour pale straw to medium gold

Nose rich honey and marmalade nose with muscatels and lime

Palate generous front palate of dried fruit and marmalade becoming leaner through the mid palate creating a pleasingly dry finish with tight acid

Food rich creamy ice cream, pavlova

Cellaring drink now or age 5 yrs+

Alc/Vol 12.5%

For more information on **Chrismont Wines**, including stockists, contact:

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