

# RIESLING 2024

## CLASSIC SERIES

A wine that captures the essence of place – Blocks Q1 and U1, Whitfield, King Valley. This combination of variety and vineyard delivers a consistent aromatic wine full of lime florals, bright acidity, and a zesty finish—a beautiful Riesling representing value and quality winemaking.

### COLOUR

Pale straw with pale green hues.

### AROMA

Lifted lime, stone fruit, and floral aromas.

### PALATE

Racy lime floral palate. Bright acidity with great line and length.

### FOOD

Zucchini flowers filled with ricotta and lemon.  
Chrismont Restaurant, Summer Menu 2025.

### DRINK

Now or cellar up to 2031.

### VINIFICATION

Fruit is harvested when a synergy of citrus flavours with acidity is evident, as we are looking for a pure representation of the variety from these two blocks. Fruit is machine-picked cold and tipped directly to press, then drained and gently pressed, with only the free-run juice used. The juice is then fined and settled to clarify before fermentation in stainless steel tanks. The wine then spends six months maturation on lees during autumn and winter, before blended and prepared for bottling in spring.

### VINEYARD

Sites	Blocks Q1 and U1, Whitfield, King Valley
Soils	Deep red loam clay
Average Vine Age	39 year
Average Altitude	300m

### TECHNICAL ANALYSIS

Alcohol	12.0%
pH	3.20
Acid	7.20 g/L
Residual Sugar	3.3 g/L
Vegan Friendly	

### WINEMAKER

Warren Proft

