



# PLANTAGENET GREAT SOUTHERN RIESLING 2008

## VINEYARDS:

Fruit sourced mostly from our 37 year old own Wyjup vineyard with equal portions from the Hayview, Lansdale and Richards vineyards, all growing around Mt Barker in the Great Southern region of Western Australia

## VINTAGE COMMENTS:

It was a promising start to the season with useful rains and mild conditions from spring to early summer which allowed good vine growth. A dry February and March then allowed flavours to intensify in a relatively disease and pestilence free environment. Apart from a handful of very hot days around Christmas, mild to warm days were the norm during veraison though there were a few typically chilly days scattered throughout the growing season as well which caused us to wonder if another 2006 vintage was brewing. It was not to be, the fruit ripened steadily but surely under the ideal conditions, resulting in flavoursome, lively wines, with well defined varietal flavours.

Harvest occurred between the 7<sup>th</sup> March to the 12<sup>th</sup> March with sugar levels ranging from 19.0 brix to 21.4 brix and total acid averaging 7.5g/L. Moderate yields, between 5.4 and 8.6 tonne/hectare.

## WINEMAKING:

We harvest a number of batches to contribute to a range of characters from mineral, then citrus through to floral, spice notes to enhance complexity. Winemaking is kept simple, minimal, gentle handling respectful of preserving the fruit and vineyard qualities as much as possible.

The grapes are harvested cold at night with just the free run and first press juice kept for our Riesling. The crystal clear juice is racked off lees, inoculated with a neutral yeast strain, fermented cold and gently cleaned up post ferment. A light fining, filtered and bottled in July.

## TASTING NOTES:

Showing great delicacy and restraint, though quiet floral with background notes of slate and lemon rind.

A fine yet supple palate, but still tightly constructed with lovely natural acidity cutting a clean line from front to back palate. Long lingering citrus flavours at the moment that should evolve into toasty lemon butter with time in the bottle. A classic showing the benefits of a great vintage.

Age worthy, with at least a 12 year lifespan in the bottle.

## TECHNICAL DETAILS:

Alcohol 11.7% v/v	Total Acidity 7.3g/L	pH 3.05	Residual sugar 1.1g/L
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