



lamont

RIESLING 2015

THE FACTS

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|-----------------|---------------|
| Clone | GM110 |
| Harvest Date | 25 March 2015 |
| Brix | 23.1° |
| Residual Sugar | 4.5 g/L |
| Titratable Acid | 8.0 g/L |
| Alcohol | 12.4 % |

TASTING NOTES

Bright straw-yellow colour with lemony-green hues, lighter on rim. This is very refined and elegant in expression with bright and lively lime fruit aromas alongside minerals forming a pure, steely and refreshing bouquet with great clarity. Dry to taste, tightly bound and concentrated flavours of limes infused with minerals show excellent fruit extract and refined phenolic textures. Delicate floral lift and subtle, savoury and toasty secondary complexities add detail and nuance. The palate is balanced by refreshing and mouthwatering acidity which carries the flavours to a very fine, long-lingering finish.

WINEMAKING

Grapes for this wine were hand picked and whole bunch pressed. Cool fermentation in stainless steel tank to retain freshness and character of the vineyard. Certified organic fruit.