



LONG ROW

2008 RIESLING



REGION:

South Australia

VITICULTURE & WINEMAKING:

The grapes for this wine were predominantly sourced from our Nanya Vineyard from our “heritage” clone of Riesling originally planted by Tom Angove in the early 70’s. This particular clone produces extremely varietal Riesling and expresses distinct regionality of flavour.

Extra complexity has been gained from careful blending of selected parcels of Riesling from the Clare Valley, adding intensity, length and structure.

The ripening period for this vintage of white grapes was ideal with a relatively cool January and February. These milder conditions enabled full flavour ripeness to be achieved, which is evident in this wine.

WINEMAKERS’ NOTES:

Bright pale-medium straw with some green hues this wine displays a lifted floral nose with citrus and tropical flavours. These floral characters carry through on the palate, underpinned with lime and citrus. A delicate refreshing wine with a clean finish of great length.

This is the perfect accompaniment to Asian cuisine and grilled fish.

TECHNICAL:

Variety:	Riesling
Alcohol:	12.5% alc/vol
Total Acidity:	8.0 gms/L
Residual Sugar:	3.5 gms/L