



## 2002 Hand Picked Riesling



Every year for more than a quarter of a century, Wirra Wirra has made a consistently high quality Hand Picked Riesling. Captivating when young, it is also very attractive when older, & almost all vintages are still in wonderful drinking condition today. The 2002 Riesling includes fruit from Wirra Wirra's own vineyards behind the winery, as well as other vineyards on the cooler Fleurieu Peninsula south of McLaren Vale, the Adelaide Hills and Clare Valley. The grapes from these vineyards were hand picked, and the free-run juice separated to preserve the varietal integrity of the grapes. Climatic conditions leading up to the 2001 vintage were ideal, resulting in a Riesling of excellent flavour & finesse. This wine exhibits all the hallmarks of the Wirra Wirra style; rich yet elegant fruit, excellent structure & a clean, crisp finish.

### NOTES:

#### Tasting Notes

Winemakers:	Samantha Connew and Paul Carpenter
Grape Varieties:	100% Riesling
Region:	100% South Australia
Colour:	Brilliant lime green with pale straw tinges.
Bouquet:	Fresh lifted citrus flavours, especially strong lime and Granny Smith apple aromas with a perfumed floral finish.
Palate:	Full flavoured, with a more approachable palate than many young Rieslings, this wine demonstrates juicy, lime cordial characters & a crisp sherbet finish.
General:	A full flavoured Australian style, made from hand picked grapes to minimize skin contact with the free-run juice, providing the wine with intense varietal aromas & flavours with a crisp & zesty finish. The wine is very attractive to drink now but will develop outstanding, toasty, bottled aged characters after two or three years.
Technical Notes:	Alc /vol: 12% pH: 3.2 TA: 7.0 g/L Res. Sugar: 9.7 g/L
Serve:	Chilled, less than 10°C, with foods such as seafood, spicy or slightly hot dishes, fish & shellfish & salads.