



2004 Hand Picked Riesling

WIRRA WIRRA
VINEYARDS

NOTES:

Tasting Notes

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, and almost all vintages are still in wonderful drinking condition today. The 2004 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 2004 vintage were ideal, resulting in a Riesling of excellent flavour and finesse. This wine exhibits all the hallmarks of the classic Wirra Wirra style; rich yet elegant fruit, excellent structure and a clean, crisp finish.

Winemakers: Samantha Connew and Paul Carpenter

Grape Varieties: 100% Riesling

Region: 50% Adelaide Hills 29% Fleurieu 20% Clare Valley

Colour: Brilliant green with straw tinges.

Bouquet: Vibrant citrus characters, predominantly zesty lime, coupled with fresh grapefruit and a perfumed floral finish.

Palate: Full flavoured, with a more approachable palate than many young Rieslings, this wine demonstrates juicy, lime cordial characters and a crisp acid finish structured by fine acidity.

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 and flavours with a crisp and 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: 12.2%
pH: 3.11
TA: 76.3 g/L
Residual Sugar: 0.7 g/L

Serve: Fresh seafood, salads or citrus tart.