

Signature Riesling 2024

6x75cl

Winemaker Notes

This is a softly textured, crisp, dry, lemon-lime fruited wine with a fine line of acidity.

Vineyard

Iron based gravels & sandy loams over clay sub soils

Winemaking

Free-run juice from Frankland River was fermented with neutral yeast to retain the inherent fruit characters, and used minimal additions to produce a varietally pure, excellent early to mid-term drinking wine.

Vintage

A warmer than usual year, fruit was harvested earlier than usual, leading to riper flavours and more fruit weight in the wines.

Food match

Grapes

100% Riesling

Region/Appellation

Great Southern

Alcohol by volume

12.5%

Residual Sugar

1.4 g/l

pH

3.13

Total Acidity

7.49 g/l

Drinking Window

2025 - 2030

Tasting Guide



Tasting note printed

15/09/2025

