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

рΗ

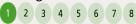
3.13

Total Acidity 7.49 g/l

Drinking Window 2025 - 2030

Tasting Guide





Medium

Sweet

Tasting note printed 30/07/2025