



TECHNICAL DATA

South Australia's dry, aromatic Rieslings rank amongst the worlds best. Riesling is ideally suited the cooler growing conditions of the Adelaide Hills.

The vineyard

- Single Vineyard on the Shaw + Smith winery property
- Soil structure – brown loam over red clay and schist
- High density vine planting at 2780 vines per hectare
- Hand pruned, vertical shoot positioned canopies
- Hand picked

Vintage 2005

A cool dry summer followed by a long dry Autumn. Despite coolish weather, harvest began around 5 days earlier than normal. Crop levels were average for Riesling. Great flavour and acidity throughout all whites. 2005 was an excellent vintage.

Winemaking

Whole bunches are crushed, chilled and pressed then undergo fermentation in temperature controlled stainless steel tanks. Does not undergo any malolactic fermentation as we are looking to retain fruit purity and natural acidity.

Alcohol: 13.5%
Residual Sugar: 2.26 g/l
Total Acidity: 7.0 g/l
pH: 3.1

Wine style

The vineyard produces classic Riesling with intense floral and lime characters coupled with a long and austere palate. Exactly the sort of bone dry Riesling we love to drink! These wines age marvellously and develop complex tertiary characters through time.

Grown, vinified and bottled at the Shaw + Smith winery.



WINE REVIEWS

JAMES HALLIDAY

Australian Wine Companion 2007

95 points

“Powerful, intense aromas and flavours; lime, spice and ripe apple; lingering finish.”

Wine Wise February 2006

Highly recommended.

“We even detected faint echoes of the Mosel and Nahe in this classy, delicate riesling.”