



### 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 2006

Wet, windy conditions during Spring lead to poor flowering and in turn reduced crops. Other than 3-4 days of hot weather in late December, the all important months for flavour development and acid retention of February and March were very mild. Exceptional flavours and high natural acidity resulted.

#### 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: 13.1%  
Residual Sugar: 2.47 g/l  
Total Acidity: 7.6 g/l  
pH: 2.95

#### 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.