



TECHNICAL DATA

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

The Vineyard:

- Single Vineyard on the Shaw and 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 2008:

A near perfect run up to harvest with no frosts, good flowering and a very cool February. A 15 day heat wave in early March resulted in a fast & furious grape intake and challenged all our resources. Despite the last minute heat, the quality is good – particularly flavour and palate weight.

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:	13.0%
Residual Sugar:	Dry
Total Acidity:	6.4g/l
pH:	3.07

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.