



### 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 2009:

In late January South Australia suffered an intense heat spike affecting different regions to varying degrees.

In The Adelaide Hills this "heat spike" had negligible effect as it occurred 5-6 weeks before harvest. In fact conditions were very cool through to picking giving rise to great natural acidity and aromatics.

#### Winemaking:

Whole bunches were crushed, chilled and pressed fermentation in temperature controlled stainless steel tanks. No malolactic fermentation as we seek to retain fruit purity and natural acidity.

Alcohol:	13%
Residual Sugar:	Dry
Total Acidity:	7.20g/l
pH:	3.0

#### Wine Style:

The vineyard produces classic Riesling with intense floral and lime characters coupled with a long and austere palate.

These wines age marvellously and develop complex tertiary characters through time.