



Technical Information

Wine: Art Series Riesling
Vintage: 2008
Varietal %: 100%

The Year Excellent winter and early spring rains recharged the soil profile for the dry summer season. Late spring was generally mild and sunny, although a short blast of wild wind, rain and hail in October damaged some young shoots. Flowering dates for all varieties were about average, conditions were generally fine and mild. Chardonnay flowering was completed by November 15th. Summer was fine, warm and sunny with few hot days. Harvest began with the Riesling in the middle of February. Warm, clear days' with cooling afternoon sea breezes continued into March.

Tasting Notes: : Bright straw green in colour. The 2008 opens with intense aromatics: the perfume of lime and citrus flowers in general are immediately apparent. There is also a fruity fullness like sweet grapefruit underpinning the lift adding volume and depth to the nose. The palate is richly citrus and clean with the natural acidity perfectly balancing the fruit. This wine is great drinking now and though lovely and fresh on its own, pairs brilliantly with some delicately flavoured seafood. The 2008 wine we believe compares very well with our renowned 2002 vintage.

Vinification: The grapes were picked in the cool of the night by machine and immediately pressed. The juice was cold settled with enzymes for 7-10 days and then racked of gross lees. The juice was warmed and inoculated with pure yeast cultures and fermented in stainless steel tanks under controlled temperature conditions. After fermentation the wine was fined, cold stabilised and bottled.

Filtration: 0.45µm
Fining: Bentonite, PVPP
Final Acid: 7.9
Yield: 47HI/Ha
Average Brix: 20.0
Bottling Date: 13th – 20th October 2008

New Oak %: Nil
Final PH: 3.08
Final Alcohol: 12.0
Acreage: 27.9 Ha
Picking Date: 14/02/2008 – 23/02/08
Release Date: May 2009