

# THE ENTHUSIAST



## TASTING NOTES

2017

QUINTESSENTIAL CLARE VALLEY

### RIESLING

#### REGION

Polish Hill River, Clare Valley

#### COLOUR

This wine is very pale straw in colour with hints of lime-green at the rim.

#### NOSE

Lifted aromatics, the bouquet displays lemons and lime with a flinty 'minerality' and hints of citrus blossom.

#### PALATE

The palate is crisp and tight as the well balanced acid lifts the citrus flavours that provides a focus and drive that extends to support the clean fresh 'bone dry' finish.

#### VINTAGE CONDITIONS

The 2017 vintage was cooler and later (similar to the iconic 2002) which led to higher natural acidity at harvest. This wine while being exceptionally approachable now will also reward those patient enough to cellar it.

#### THE WINEMAKER'S NOTES

I have chosen fruit from one specific block to craft this Riesling that displays the variety, and the region's full potential. Polish Hill River in the Clare Valley produces Rieslings that are distinctly 'minerally' with razor sharp acidity. Made exclusively from free-run juice ruthlessly cut at 550L/T to avoid phenolic pickup, the fruit and juice saw no sulphur additions until after fermentation.

#### CELLARING

This wine will reward anyone patient enough to lay a bottle or three down for up to thirty years (avoid being tempted after only three-four as this can tend to be a bit of a 'flat' period of sullen adolescence).

ALCOHOL: 11.4% alc/vol

PH: 3.15

TOTAL ACIDITY: 7.1gm/L

RESIDUAL SUGAR: 0.0gm/L

VOLATILE ACIDITY: 0.12gm/L