

THE ENTHUSIAST



TASTING NOTES

2019

QUINTESSENTIAL CLARE VALLEY

RIESLING

REGION

Clare Valley

COLOUR

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

NOSE

Lifted aromas of lime, citrus blossom and honey leap from the glass from the first swirl.

PALATE

The juicy fruit flavours exactly mirror the bouquet on the pallet with mouth-watering crisp acidity overlying flinty minerality, delivering a linear focused experience. The finish is long, refreshing and clean.

VINTAGE CONDITIONS

The 2019 vintage was a drought year with very low rain fall. Temperatures ranged from the coldest spring to the hottest summer. Riesling showed great resilience and produced high quality fruit despite the testing conditions.

THE WINEMAKER'S NOTES

I have chosen fruit from the Polish Hill River which produces Rieslings that are distinctly 'minerally' with razor sharp acidity and from the north-western region which are distinctly floral to add a soft ethereal touch. Made exclusively from free-run juice.

CELLARING

This wine is drinking exceptionally well now and will reward anyone patient enough to lay a bottle or three down for up to thirty years.

TECHNICAL DETAILS

ALCOHOL: 12%

PH: 3.2

TOTAL ACIDITY: 5.5

RESIDUAL SUGAR: 0.1

VOLATILE ACIDITY: 0.5

EAT SLEEP BREATHE WINE

Julian Midwinter
Winemaker & Enthusiast

enthusiastwines.com
info@enthusiastwines.com
f @enthusiastwines