THE ENTHUSIAST

TASTING NOTES

2023

QUINTESSENTIAL CLARE VALLEY

RIESLING

REGION

Watervale and Polish Hill River, Clare Valley

COLOUR

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

NOSE

Lifted aromas of Granny Smith apple, lime and honeysuckle that leap from the glass at the first swirl.

PALATE

Distinctly 'minerally' with razor-sharp acidity and a soft, elegant floral touch. Juicy Nashi pear and citrus zest on the palate mirrors the bouquet with mouth-wateringly crisp acidity overlying flinty minerality. The finish is long, refreshing and clean.

VINTAGE CONDITIONS

The 2023 vintage was challenging and very late by comparison to recent times but presented cooler ripening conditions which resulted in an opportunity for maximum fruit expression.

THE WINEMAKER'S NOTES

80% Watervale 20% Polish Hill River. I have chosen fruit from Watervale which is distinctly floral to add a soft ethereal touch to the fruit from the Polish Hill River which produces Rieslings that are distinctly 'minerally' with razor sharp acidity. 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% TOTAL ACIDITY: 5.5 VOLATILE ACIDITY: 0.5 PH: 3.2

RESIDUAL SUGAR: 0.1



Julian Midwinter Winemaker & Enthusiast