



HANDPICKED™
WINES

2019 Regional Selections Clare Valley Riesling

- Australia's premier Riesling region
- Dry, crisp style
- Warm vintage with full fruit flavour



A NOTE FROM THE WINEMAKER

A strong example of this famous Australian wine style.

SEASON

While the season leading up to the 2018 vintage was warm, there were no major heatwaves, which can knock the vines about and affect the harvest. It was a very dry season, though what little rain there was came in many short bursts that helped replenish vines. Despite early frosts in vulnerable vineyards there was good fruit set thanks to calm weather around flowering. The second half of the season was relatively steady, though warm overall, leading to a slightly early harvest of fruit with great flavour development.

WINEMAKING

This wine was made to capture and focus the delicate aromatics and clean fruit flavours for which Clare Valley Riesling is famed. Temperature-controlled fermentation and storage protect the bright notes; there was no oak used in the making of this wine.

TASTING NOTE

The Clare Valley is Australia's premier Riesling region, famed for dry wines of great depth and purity. This is a fine example of the style: aromas of lemon, lime and chamomile with a light palate full of zesty citrus fruit flavour and clean, crisp finish.

The strong aromatics and refreshing acidity of this wine will allow it to age gracefully, developing deeper notes of honey, tropical fruits and a hint of kerosene that is characteristic of aged Riesling.

REGION

Elevation provides a crucial cooling factor in the Clare Valley and vines are planted at 400 to 500 metres. The climate is moderately continental, with cool nights and warm to hot summer days. The higher elevation, when compared to other wine regions in South Australia, ensures cool nights even during the heat of summer, allowing fruit to ripen more evenly and slowly. Rainfall is predominantly in winter and spring with an annual average of around 630 mm. Summers are dry, making irrigation desirable but also reducing the incidence of fungal disease. Varied soil types throughout the valleys are another feature, ranging from red to brown grey over basement rock.

Food Match

Fresh cheeses, seafood with a creamy sauce, grilled white fish, salads.

Wine Style

Crisp & Refreshing

Service

TEMPERATURE
6-11°C

CELLAR POTENTIAL
2025

