

Chockstone Riesling

Region

Grampians (Great Western), Victoria, Australia.

Viticultural influences

The distinct floral and citrus flavours that epitomise our Great Western vineyard were matched by great minerality. The three Riesling clones we have planted each displayed distinctly different vibrant characters, really enhancing the structure and complexity of our Chockstone Riesling.

Winemaking philosophy

The typically low yields and harvesting at the perfect flavour profile lead to the delicate flavours and balance that defines our Chockstone Riesling. Once harvested, the grapes were pressed as gently as possible, and the juice allowed to work its way through a nice cool fermentation with as little intervention as possible. The fermentation came to rest with just a touch of residual sweetness to balance the vibrant acid profile, creating a focussed palate and elegant mineral finish.

Tasting notes

Chockstone Riesling displays the delicate aromas of wildflowers and citrus blossoms. Hints of guava, kiwi fruit, pear and a distinct minerality float in and out of the palate. A vibrant natural acidity balanced with just a hint of sweetness provides for a focused and seamless palate. You just have to try this wine with raw oysters or freshly caught seafood.

Cellaring potential

This Chockstone Riesling is a pert and refreshing beauty now, but its refined structure and delicate characters will allow it to develop wonderfully for at least another ten years. Witnessing this Chockstone Riesling develop over time will be a real treat!

Technical data

Harvested in March

Bottled in July

12 % Alcohol

2.9 pH

7.5 g/L Total Acidity

5 g/L Residual Sugar

