



A . T . R I C H A R D S O N

HARD HILL ROAD Writer's Block Riesling

Region

Great Western, Victoria, Australia

Winemaking

The Writer's Block is our highest (300m) block, and is exposed to the prevailing cool southerly wind, creating grapes that are refined in character and texture. The bunches are smaller and the berries carry an array of subtle, yet tightly woven flavours that overall, display a distinct minerality backed up mild citrus characters.

Typically low yields and harvesting at the perfect flavour/acid profile lead to the delicate flavours and balance that defines our Writer's Block Riesling. Once harvested, the grapes are pressed as gently as possible, then settled for three days before being fermented in old French barrels. The wine then rests on lees in barrel for a further six months imparting a gentle texture and creaminess to the finish. Each year we let the fermentation come to rest with a tiny level of residual sweetness to match the vibrant acid profile, creating a focussed palate and an elegant mineral finish.

Tasting Notes

Subtle in all accounts, the Writer's Block Riesling displays minerality predominantly, followed by delicate aromas of wildflowers and citrus blossoms. Hints of guava, honey and pear can be seen on the late palate. The significant structuring effect of firm natural acidity and the hint of creaminess on the tight finish provides for a focused and elegant Riesling.

Cellaring Potential

The refined structure and delicate characters of this Writer's Block Riesling will allow it to develop wonderfully for at least another ten to twenty years. Witnessing this Riesling develop over time will be a real treat!

Technical Data

Harvested in March | Bottled in November
12% Alcohol | 2.90 pH | 9.0 g/L Total Acidity
2 g/L Residual Sugar