



# RIESLING 2018

“This is exceptional Riesling. Juicy and taut. Crunchy, yet free flowing. A waterfall of lime, quince, blossom and apricot pith notes, punctuated by a slate-like minerality. Effortless. Filigreed. Balletic. Long. I could drink a great deal of this.”

– NED GOODWIN (AUGUST 2019)



## TASTING NOTES

### APPEARANCE

Pale straw with a green tinge.

### NOSE

A beautiful fresh and vibrant wine with intense aromatic, lime and lemon verbena notes over fragrant white flowers and a dash of minerality building with age.

### PALATE

A supple round middle palate is harnessed by a zesty clean acid edge, providing a nice counterpoint and carrying the citrus and floral notes to the end of the palate.

## CONSUMPTION NOTES

### DRINK BY

2026

### BLEND

100% Riesling

### ANALYSIS

12.5% Alcohol, 3.28 pH, 7.0 g/L Total Acidity

## WINEMAKING NOTES

### VINEYARD

Sitting on the ocean floor some 20,000 years ago, only to be reclaimed as land by millennia of volcanic activity, Geelong's Moorabool Valley sub-region is made up of a tough limestone and basalt base, which forms this sub-region's unique terroir; providing ideal free-draining soil for our grapevines.

Moorabool Valley's cool climate is largely continental by nature but still moderated to some extent by its proximity to the

ocean, providing perfect conditions to grow world-class wines. All vines are planted north-south, trained vertically, and canopies are managed to provide sufficient light and air into the fruit zone, maximising quality and vine health. Judicious irrigation is applied during the growing season to maintain healthy vine growth to assist even ripening, which is the key to quality fruit.

### SEASON

With plenty of moisture in the ground and moderate weather conditions through spring and early summer, the vines enjoyed ideal growing conditions early. Flowering in November was quick, and the ensuing berry set was good, despite heavy rainfall late November. Yields were average with plenty of bunches, though lower in weight. A relentlessly hot summer and minimal rain made an early start to vintage with swift completion. The first batch of Riesling was picked on 27 February 2018 at 20.4 brix and the second batch at 22.0 brix on 5 March 2018 was picked in the pursuit of a range of fruit flavours to lend complexity.

### VINIFICATION

Sourced entirely from our vineyard, both Riesling batches were picked during the cool of night and transferred quickly to press for gentle extraction, collecting only the freshest, greenest juice, with the first squeeze of pressings separated from the low-yielding free run juice. The two juice batches were blended together for a final analysis of 21.0 brix, 3.0 pH and acid of 8.0 g/L. Fermented slow and cold, the resulting wine was left on lees for six months to provide further textural mouthfeel before filtration and bottling in October 2018.



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