

Three Miners Herringbone Riesling 2019

Tasting notes

Pale lemon with lime hues.

Fragrant with passionfruit, lemon, lime zest, grapefruit, lime curd, apricot and honeysuckle. Off dry with a silky entry and a juicy burst of citrus and stone-fruit. Balanced with crunchy acidity and good minerality, leading to a long and zesty finish.

Food match: Poultry, seafood and Asian dishes

Wine making notes

The fruit was hand harvested on 21st April 2019 at 20 brix. The fruit was whole bunch pressed to tank and the juice was inoculated with selected wine yeast to undergo fermentation. The fermentation was stopped retaining around 21g/L residual sugar.

Technical data

Alcohol 11.4%

pH 2.89

TA 7.56 g/L

RS 20.7 g/L

Sulphite declaration: contains sulphites

Fining agent declaration: nil

No. standard drinks in 750 ml bottle: 6.7

Bottling date: 11th of September 2019

Winemaker: Pete Bartle, VinPro

Awards

94 points, Sam Kim Wine Orbit

Silver, Bob Campbell

HERRINGBONE – Flat and terraced areas were mined for gold using a ground slicing method where the larger rocks were put into piles in a herringbone pattern to direct water and washed material through a sluice channel to separate out the gold.