



Palliser Estate Riesling 2025

A concentrated, juicy and vibrant style of Riesling with excellent food matching and ageing potential.

COLOUR

Pale lemon, bright and clear.

AROMA

Intense citrus fragrances of lime and mandarin with a delicate floral lift of jasmine, orange blossom and wet stone.

PALATE

Dry to taste, this is bracingly clean and fresh like a glacial stream. Hints of lemongrass and kaffir lime give way to Granny Smith apples and finger limes, the finish long and slatey, with a mouth-watering, river-stone freshness.

AGEING POTENTIAL

Enjoy in the first flush of youth or cellar with confidence through 2035+ for a more waxy, toasty style.

FOOD PAIRING

Perfect as an aperitif to whet the appetite before lunch or excellent with oysters or Asian fusion cuisine, this is a versatile wine with its modest 11% alcohol.

TECHNICAL DETAILS

Picking Date: March 2025

Bottled: July 2025

Alcohol: 11.0%

pH: 3.01

T.A: 6.9

R.S: 4.1 g/L

Vegan

WINEMAKER

Guy McMaster

VITICULTURE

52% of the fruit from our organic vineyard Om Santi with the balance split between our Pinnacles and Woolshed Vineyards.rom our Pinnacles Vineyard.

WINEMAKING

The grapes are gently pressed and cold settled over night then racked to stainless tank for fermentation with cultured yeast. The fermentation was stopped with 4.1g/L of residual sugar to balance out the natural acidity. The wine is aged for a further 2 months on lees gaining complexity before bottling.



PALLISER ESTATE