



VINTAGE INFORMATION REGION: Eden Valley, South Australia ALCOHOL: 11.9% PH: 2.96 ACIDITY: 6.90g/L RESIDUAL SUGAR: 3.6g/L OAK: No oak used

THE SHORTLIST

RIESLING 2018

The popularity of Australian wine is built on the stewardship of its winemaking forefathers who identified a short list of ideal climates and soils required for premium vineyards to thrive. Today, McGuigan Wines offers wine lovers its very own Short List, each wine showcasing a celebrated wine variety and the premium wine region from which it has established its distinguished reputation.

VINTAGE CONDITIONS

The 2018 vintage in the Eden Valley commenced with early regular rainfall, giving the vines a great start to the growing season. The drier summer kept the chance of disease very low and the canopies were very balanced and healthy ensuring optimum fruit concentration and acid retention in the wine. This delivered a vibrant and crisp Riesling with exceptional citrus fruit flavours.

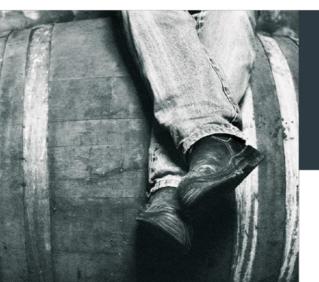
WINEMAKING

The fruit was harvested in the cool of the night then was pressed off skins immediately. Once the juice was clarified, yeast was introduced. The ferment went for 3 weeks at temperatures between 12-14 degrees to retain the delicate flavours and aromas of the fruit. Once ferment was over, the wine was stabilised and clarified before bottling.

TASTING NOTES

The 2018 Shortlist Riesling is fresh, crisp and well balanced. The palate of this wine delivers intense citrus notes of lemon and lime held together with a persistent acid line ensuring great ageing ability. This wine is attractive on the nose with lifted floral notes of jasmine and lemon blossom.

This Eden Valley Riesling is perfectly matched to shellfish, freshly shucked oysters and delicate seafood, balancing the food with its crisp acidity.





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