



The story of the wine ...

2019 Dr Nadeson Riesling

The Story:

I started my Riesling journey with the Barrett's vineyard in Henty, a sweet spot for this noble grape variety.

Sadly in 2014 the vines were pulled, and the block sold for housing, thus a new journey began, to find another source of quality Riesling.

In 2016 I found a great vineyard in Strathbogie which produced a wine of intensity and drive. In 2017 I turned my hand with fruit from King Valley and Geelong. Again, the wine was delicious, but my heart still yearned for Henty.

In 2018, after 12 years of working with Jack and Louis Doeven in Drumborg they finally granted me access to their Riesling and the result is exactly why I covet this cool Victorian region.

I hope you enjoy this wine as much as I enjoyed making it.

Ray

The Wine: Ripe quince, nashi pear and red apple notes are punctuated by apricot pith, sluicing across the palate on cylinders of juicy, natural acidity and a bit of pucker.

The Review:

95 points, James Halliday

"Fermented in stainless steel and a 13001 foudre, 16.45g/l residual sugar. Sourced from Henty, the coolest region of the Australia mainland, its acidity masking the sugar well. Will develop superbly for 20+years."

Vintage:	2019
Other vintages:	2006, 2008 - 2014, 2016-2018
Grape variety:	Riesling
Vineyards:	Doeven Vineyard, Drumborg, Henty
Bottled:	August 2019
Alcohol:	11.0%
Residual Sugar:	16.45 g/l
Total Acidity:	6.7 g/l
Cellar potential:	10+ Years
Cellar door prices:	\$35