





The story of the wine ...

2012 Dr Nadeson Riesling

Winemaking Description: This wine is Germanic in style, with fruit sourced from vines planted in 1982 at Barrett's Vineyards near Drumborg. It is made using traditional German winemaking techniques, the handpicked grapes were whole bunch pressed into tank for fermentation by wild yeast on partial solids. Fermentation was stopped to leave 10g/L residual sugar.

Tasting Notes: Displaying a brilliant pale straw colour, this wine is crisp and balanced, rich in citrus fruit flavours - lime, orange blossom and mandarin followed by hints of musk and stone fruit. The off-dry palate is complemented by fresh acidity, and finishes cleanly with lingering aromatics of lime and musk.

Vintage:	2012
Other vintages:	2006, 2008 - 11
Grape variety:	Riesling
Vineyards:	Barrets, Drumborg
Bottled:	August 2012
Alcohol:	11%
Cellar potential:	1 – 2 Years, or after 7
Cellar door prices:	\$30