



The story of the wine ...

2013 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: This wine has sparkling fresh grapefruit acidity, underlying grapefruit, a dash of sherbet, some early bottle maturation honey and just a hint of ripe mango/peach fruit, all topped off with some yeast funk.

Vintage:	2013
Other vintages:	2006, 2008 - 2012
Grape variety:	Riesling
Vineyards:	Barrets, Drumborg
Bottled:	August 2013
Alcohol:	11%
Cellar potential:	1-2 Years
Cellar door prices:	\$30