2014 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 is crisp and balanced, rich in citrus fruit flavours – lime, orange blossom and mandarin followed by hints of musk and stone fruit.

<table>
<thead>
<tr>
<th>Vintage</th>
<th>2014</th>
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</thead>
<tbody>
<tr>
<td>Other vintages</td>
<td>2006, 2008 – 2013</td>
</tr>
<tr>
<td>Grape variety</td>
<td>Riesling</td>
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<tr>
<td>Vineyards</td>
<td>Barrets, Drumborg</td>
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<tr>
<td>Bottled</td>
<td>July 2014</td>
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<tr>
<td>Alcohol</td>
<td>11%</td>
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<tr>
<td>Cellar potential</td>
<td>1-2 Years</td>
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<tr>
<td>Cellar door prices</td>
<td>$30</td>
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</tbody>
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