

CHOCKSTONE™

Technical data

Alcohol: 13.0%

pH: 2.97

Total Acidity: 7.35 g/L

SRP: \$24

No. of Cases Produced: Less than 200

2008 Riesling

Region

Grampians, Victoria, Australia.

Viticultural influences

The Grampians wine region provides the perfect conditions to produce delicate floral and citrus Riesling. The naturally low-yielding vines and cool ripening season result in wines with crisp acid, a complex structure, and layers of subtle flavors.

Winemaking philosophy

This Riesling was crafted to capture the spirit, adventure, and beauty of the Grampians region. The grapes were harvested in the cool of the day and fermented in stainless steel tanks, maximizing the delicate floral characters and elusive mineral notes.

Tasting notes

This 2008 Chockstone Riesling displays the delicate aromas of wildflowers and citrus blossoms. A crisp, natural acidity and almost bone-dry finish give this wine a focused and seamless palate. You just have to try this wine with raw oysters or freshly caught seafood.

Cellaring potential

This Chockstone Riesling is crisp and refreshing now, but its balanced structure will allow it to age wonderfully for another 5 to 7 years.

Bottle closure

The age of cork is gone! This wine is proudly bottled with a screwcap closure to maximize cellaring potential and to avoid any possibility of cork taint in this special wine.

