

CHOCKSTONE™

2009 Riesling

Technical data

Alcohol: 12.5%

pH: 2.95

Total Acidity: 7.5 g/L

SRP: \$20

300 Cases Produced

Region

Grampians, Victoria, Australia.

Viticultural influences

Of all the world's Rieslings, those from the Grampians are my favorite. With its cool climate and short ripening season, the Grampians produces Rieslings with a crisp acidity that integrates wonderfully with the delicate fruit and floral flavors. This year, the grapes reached flavor ripeness earlier than usual, allowing us to harvest them a bit sooner and create quite a refined Riesling.

Winemaking philosophy

I crafted this Riesling to capture the spirit, adventure, and beauty of the rugged Grampians. The grapes were harvested in the cool of the day, pressed gently and then fermented slowly. For me, the key to emphasizing the delicate floral characters and elusive mineral notes in Riesling is to get the juice as cool as possible and then let it pass through fermentation at a leisurely pace.

Tasting notes

The 2009 Chockstone Riesling displays characteristic aromas of wildflowers and citrus blossoms. Somewhere in the mid-palate, you start to get hints of lime and kiwi fruit, and then in the late palate, the steely characters of mineral and hot stones combine with the pleasantly dry finish.

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. Witnessing how a Grampians Riesling develops over time is a real treat!

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.

*Cheers
Adam*

Adam Richardson: Winemaker

