

2011 Riesling

Region

Grampians, Victoria, Australia.

Viticultural influences

A mild summer and cool conditions during the ripening season produced grapes with lifted aromatics and a crisp acid character, perfect for creating a Riesling wine that with nuanced subtlety, yet a complex combination of flavors. The late season harvest this year produced a fine Riesling that is the epitome of the Grampians.

Winemaking philosophy

As always, this year we picked the grapes as soon as we began to taste some floral notes. The resultant wine displays the delicate flavors and balance that defines our Chockstone Riesling. Once harvested, the grapes are pressed as gently as possible, and the juice undergoes a nice cool fermentation with as little intervention as possible. This careful treatment provides for that fantastic balance between the crisp acid, the lively citrus notes and the fine mineral finish we see in this 2011 Chockstone Riesling.

Tasting notes

The 2011 Chockstone Riesling displays a predominance of citrus blossoms and wildflowers, with hints of guava and kiwi fruit. The distinct minerality compliments the lime and green apple crispness through the palate. Characterized by layers of fine flavors, a restrained structure, and a long, refreshing finish, the 2011 Chockstone Riesling shows the subtle, yet approachable characters of this mild season.

Cellaring potential

This 2011 Chockstone Riesling is a pert and refreshing beauty now, but its balanced structure and citrus characters will allow it to develop wonderfully for at least another five years. Witnessing this Chockstone Riesling develop over time will be a real treat!

Technical data

Alcohol – 12.0%
pH – 3.00
Total Acidity – 9.8
SRP – \$22
150 cases produced

