

CHOCKSTONE™

Technical Data

Alcohol: 12.0%

pH: 3.19

Total Acidity: 7.5 g/L

SRP: \$20

350 Cases Produced

2010 Riesling

Region

Grampians, Victoria, Australia

Viticultural Influences

The amount of foliage on the vines during the 2010 season was smaller than in most years, resulting in a bit more sunshine on the berries. This allowed the grapes to acquire more of a golden color and produced nice, ripe flavours at a lower sugar level. As a result, the 2010 Chockstone Riesling is a very approachable wine with a lifted, floral bouquet and intense, fruit flavours.

Winemaking Philosophy

We pick the Chockstone Riesling grapes early. As soon as we notice the grape flavours change from citrus to floral we know that the wine will show the delicate flavours and balance that defines the Chockstone Riesling. Once harvested, we aim to press the grapes as gently as possible and then to guide the juice through fermentation with as little intervention as possible. This careful treatment ensures that we capture all of the delicate flavours and retain that fantastic balance between the crisp acid, the lively citrus notes and the fine mineral finish we see in this 2010 Chockstone Riesling.

Tasting Notes

The 2010 Chockstone Riesling displays more than its fair share of those characteristic aromas of wildflowers and citrus blossoms. This year, the floral notes extend to verbena and touches of honeysuckle. The mid-palate is filled with lime, kiwifruit, pear, green apples, and touches of honey. Despite this plethora of flavours, the 2010 Chockstone Riesling retains its finesse, possessing a crisp structure and a delicate, yet long finish characterized by mineral and ripe citrus notes.

Cellaring Potential

This 2010 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!

*Cheers
Adam*

Adam Richardson: Winemaker

