



<i>VINTAGE:</i>	2008
<i>GROWING REGION:</i>	Margaret River
<i>VARIETY:</i>	Riesling 90% Muscat 10%
<i>ALCOHOL:</i>	13.5 per cent



VINTAGE: The 2008 Pitchfork Late Harvest is a unique blend of Riesling wine and Muscat juice producing a wine with intense and luscious sweetness from the juice balanced by clean cutting fresh acidity from the Riesling. The wine was made in stainless steel to preserve the fresh and bright fruity grape characteristics, with low temperature fermentation every effort has been made to highlight the clarity of the fruit expression.

WINEMAKING: The wine was made in stainless steel to preserve the fresh and bright fruity grape characteristics, with low temperature fermentation every effort has been made to highlight the clarity of the fruit expression.

COLOUR: The wine displays fresh green tinges on a pale straw colour.

NOSE: Lifted floral aromas with an amazing perfume from the Muscat grapes complementing the zesty Riesling influence.

PALATE: Intensely flavoured, clean and zippy palate. Light and bright the intense sweetness is balanced by zippy acidity leaving a clean fresh aftertaste.