2014 RIESLING

MOUNT TRIO

This is a variety particularly well suited to the Great Southern and especially the Porongurups, with its generally cooler ripening conditions and cooler overnight temperatures.

Typically, the Riesling wines made from this region are crisp and dry and can age well.

The 2014 season was a very fine one. We had some warm days during the ripening period but these were very much balanced by much cooler overnight temperatures than in previous years which particularly suits the Riesling variety. As a consequence, we picked the Riesling on 8th March, a week or so later than in other years. Crop levels were quite low (as usual) so the vines were not stressed during the ripening period and with all the fine weather there was no disease risk during the season. The fruit was harvested at night when the fruit was as cold as possible and then processed promptly at the winery to avoid any risk of oxidisation. Only the free run juice was used and it was fermented at cool temperatures with a neutral yeast to maximise the delicacy inherent in this variety.

AROMA

This is quite a delicate wine. It has 'pretty' aromatics; some floral characters with delicate orange blossom notes and a subtle limey background.

PALATE

The 2014 Riesling is beautifully fine and delicate. There are gentle citrus characters with those gorgeous floral aromatics, fresh lifted acidity and great palate length. It has attractive, 'sweet lemonade' characters and its delicate acidity contributes to its excellent persistence of flavour. A beautifully subtle wine that makes a fabulous aperitif or would be well matched with particularly fresh seafood.

CELLARING

Riesling like this is fantastic at any age. Enjoy while fresh and young or cellar for some bottle age complexity. This wine should continue to drink well for ~5 + years.



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