



# WAIPARA SPRINGS

## WAIPARA SPRINGS RIESLING 2016

Brix:	19-21
Fermentation:	Stainless Steel
Alcohol:	10%
Titrateable Acidity:	6.2 g/L
pH:	3.07
Residual Sugar:	17.2 g/L
Fining:	Trim Milk
Latitude:	42.9 degrees South
Altitude:	60-70 metres above sea level
Aspect:	Gentle sloping, north facing valley floor
Soil type:	Silt and clay loam over decomposed limestone

### CELLAR NOTES

Harvesting for this style of Riesling is based on the natural acidity of the grapes. We are aiming for an elegant wine exhibiting fruit concentration and vibrant acidity balanced with natural sugars. Machine harvested, pressed and cold settled for 24 hours, racked clear and fermented at cool temperatures for approximately 10 days. Left on full ferment lees for 4 months, racked, blended and lightly fined before filtration and bottling

### TASTING NOTES

Pale in colour with bright glass-filling aromas of green apples, mango and hints of ginger spice. Fresh and fruity to taste with a just off-dry finish.

