



## PIPERS BROOK VINEYARD 2010 RIESLING

### LOCATION AND ASPECT

Sourced entirely from our vineyards in the Pipers Brook region of north-eastern Tasmania, the inspiration for this wine is the steely, complex Rieslings from the French region of Alsace. Our style of Riesling bridges the gap between the more traditional Australian Riesling, with its toasty, oily characters, and that of the European Rieslings with their soft floral perfume scent, refined mineral quartz rich textured palate and the retention of clean bright acid on the finish providing balance and structure for aging. The cool viticulture climate of Tasmania provides the ideal balance of fruit retention, acid depth, and mineral edge that helps us achieve our chosen style.

### SEASON

The 2010 season was characterised by perfect conditions for flowering and fruit set followed by a balanced summer ripening season, which has meant that the fruit retained all its delicate and ripe concentrated flavours and acid profile.

### SOIL

The grapes were grown on the ferrosol (red volcanic) soils from the Pipers Brook region. This particular soil types has an excellent water holding capacity, offering a steady supply of moisture and nourishment throughout the growing season.

### VITICULTURE

Tasmania's cool climate combined with close-planted vines and gravelly soil produces a Riesling with fine delicate concentrated flavours. The vines are meticulously hand-tended and grown on mainly high density VSP spur pruned trellises which maximize the exposure of the maturing bunches to the sun, thus achieving full ripeness and well-balanced flavours. Crop levels are maintained at low levels by bunch thinning to increase the intensity of fruit flavour.

### WINEMAKING

The grapes were harvested during the early morning hours in late April and upon arrival at the winery were cooled and then processed with all resultant winemaking techniques designed to capture, protect and enhance all the characteristics of this vibrant but delicate variety. While in the press, the grapes have a very short period of skin contact to extract additional fruit richness from the skins before being pressed off. The juice is then fermented slowly at low temperatures in stainless steel tanks to maximise the retention of fresh fruit flavours and aromas. The wine is then bottled early under screw cap, producing a style that is intensely aromatic with a well-integrated crisp acid finish.

*Analysis:* Alcohol: 13.0%                      Titratable acidity: 7.6g/L                      pH: 3.05

### TASTING NOTES

*Colour:* Very pale lemon & lime peel fruit, indicative of its cool climate origins.

*Bouquet:* Finely scented perfume talc nose, characterised by guava, vanilla bean and fresh citrus peel fruit aromas, all with the subtle tones of lemongrass and apple blossom which is nicely interwoven with natural cool climate acidity giving distinctive flinty quartz mineral notes.

*Palate:* Mineral rich flavours, the palate is elegant and refined, nicely integrated candy lemon peel, tangy lime juice, and flavours of apple and pears. The overall balance of the wine is tight, crisp and dry with a distinct quartz mineral edge. The light skin tannin from some maceration on skins offers structure, with the tight expressive acid tones lifting and providing complexity on the finish.

*Ageing potential:* Pipers Brook Riesling is well known for its aging potential and will develop wonderful soft honey toasty characters with age, whilst also drinking beautifully as a fresh, crisp young aromatic wine. A likely life span through to 2018 or beyond, with the best years being 2010-2015.

*Food suggestions:* In its youth the wine is superb with lightly spiced vegetable dishes, braised Belgium endive au Gratin, asparagus with Parmesan shavings and balsamic vinaigrette or Thai pork stir-fry, however with some bottle age it matches beautifully with salt and pepper squid, oysters with limejuice, canapé-sized whitebait fritters, Thai or Asian cuisine, and lemon chicken salad.

