



Winery:	CASCABEL	
Name:	KLASSISCH	
Variety and Vintage:	RIESLING 2009	
Tasting notes:		
<p>To make Klassisch (classic in German), a sweet and luscious wine, we use grapes from the same mature, dry grown vineyard in the high Eden Valley that has been providing us the grapes for our dry Riesling since we first started in 1998.</p> <p>The hand picked grapes were at the exact point where flavour intensity is at a maximum whilst retaining the crisp acid freshness, and the sweetness is achieved by stopping the fermentation. This traditional style results in a voluptuous and satisfying wine, with a lower alcohol, that can be enjoyed at all times.</p> <p>Colour: pale straw with green hints. Nose: flowery, with intense citric fragrance. Palate: rich and loaded with fruit accompanied by enough acidity to balance its weight.</p>		
Food accompaniments:		
Whitebait Salad, Prawn Vol-Au-Vents, Steamed Chicken Roasted in a Parcel.		
	Alcohol:	8 %
	Yield (tonnes per hectare):	1.9 t
	Cases produced:	75 dozen.
	Appellation:	Eden Valley (South Australia).
	Filtration and fining:	Pad filtered once, before bottling Lightly fined with Bentonite.
	Varietal composition:	100% Riesling.
	Wood treatment:	None.
	Residual Sugar (grams per litre):	80
Viticultural notes:		
<p>The old well established vineyard is located 75 km northeast of Adelaide, in the heart of Eden Valley which is considered one of Australia's best areas for this variety.</p> <p>At 500 meters elevation, the vines are between 40 to 65 years old, are dry grown, sitting on a ridge in very well drained granite based shallow sandy soils.</p> <p>The trellis system is the traditional single wire and vines are spur pruned, to allow good airflow which minimizing the need for spraying.</p> <p>Crop levels are between 1.1 to 3.3 tonnes per hectare.</p>		
Winemaker's notes:		
<p>All the grapes were hand picked and brought to our winery at 11.8° Bè in early April 2009.</p> <p>Pressed to an extraction of approximately 550 litres per ton. No heavy pressings were included.</p> <p>The juice was allowed to settle in tank, naturally, without enzymes, for 5 days, after which it was cool fermented at 14°C or lower.</p> <p>Fermentation was interrupted at the precise point, to achieve the desirable alcohol and residual sugar.</p> <p>There was no malolactic fermentation. Light fining was achieved using Bentonite and pad filtering was carried out just before bottling.</p> <p>Bottled in August 2009, by gravity filling, sealed with screw caps, labelled and packaged using only our own equipment. We think that conducting all steps ourselves is essential to giving us maximum control over the individuality and quality of the final wine.</p>		