



Winery:	CASCABEL	
Variety and Vintage:	RIESLING 2009	
Tasting notes:		
<p>This fine mature and dry grown vineyard, in the high Eden Valley, continues to be our choice for our Cascabel Riesling since we first use it in 1998. We deliberately hand pick the grapes at a point where flavour intensity is maximized whilst retaining the crisp acid freshness needed in the structure of a premium Riesling.</p> <p>Colour: pale straw with green hints. Nose: fresh limes, citrus blossom. Palate: crisp and racy, with pronounced citrus character and a clean, fresh finish.</p>		
Food accompaniments:		
Whitebait Salad, Prawn Vol-Au-Vents, Steamed Chicken Roasted in a Parcel.		
Alcohol:	12 %	
Yield (tonnes per hectare):	1.9 t	
Cases produced:	133 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):	5	
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>The grapes were basket pressed to an extraction of approximately 550 litres per ton and 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. Fermentation to dryness was completed after 3 weeks.</p> <p>There was no malolactic fermentation. Light fining was achieved using Bentonite and pad filtering was carried out just before bottling.</p> <p>Bottling was carried out 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>		