

# KOONOWLA



## 2011 KOONOWLA CLARE VALLEY RIESLING

It was warm in November and December, cool in January then warmed up in February when we started to harvest the Riesling. The colour is pale straw with a green tinge. Floral lime lemon and spice aromas precede a palate with mouth filling citrus flavours and a zesty long acid finish.

We picked the fruit for this wine on February the 21st to maximize the varietal vineyard characters. They were harvested at night as the Temperature dipped below 11 degrees Celsius then delivered to the winery within 2 hours of being picked. The fruit was then de-stemmed and crushed and the must chilled to 2 degrees Celsius and then pressed in a tank press. The skins were gently pressed and then discarded, the free run juice was then cold stabilised before racking and seeding with an aromatic yeast. Primary fermentation was conducted between 11 and 15 degrees Celsius for 3 weeks before the wine was chilled at close to sugar dryness. Bentonite was added to stabilize protein and partially clear the wine which is in tank and about to be bottled in late July.

<b>Alcohol Content:</b>	12%
<b>Yields per acre:</b>	3.5 tonnes
<b>Cases produced:</b>	1500
<b>Appellation:</b>	Clare Valley
<b>Filtration and fining:</b>	Pad filtered at bottling
<b>Varietal composition:</b>	100% Riesling
<b>Length of barrel maturation:</b>	none