

KOONOWLA



2011 KOONOWLA RINGMASTER CLARE VALLEY RIESLING

The colour of this wine is pale straw very indicative of the season, with a greenish tinge. Floral lime and spice aromas precede a palate with mouth filling citrus flavour and a zesty long acidic finish.

We picked the fruit for this wine on February the 19th to maximize the varietal vineyard characters as the Temperature dipped below 14 degrees Celsius then delivered to the winery within 2 hours of being picked. The fruit was then crushed and de-stemmed and the must chilled to 2 degrees Celsius and then pressed in a tank press. The skins were gently pressed and the pressings discarded, the free run juice was then cold settled 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 clear the wine in tank and we then pad filtered and bottled on the 20th of June 2011.

Alcohol Content:	11.5%
Yields per acre:	4 tonnes
Cases produced:	2000
Appellation:	Clare Valley
Filtration and fining:	Pad filtered at bottling
Varietal composition:	100% Riesling
Length of barrel maturation:	none