

KOONOWLA



JAMES HALLIDAY WINE
COMPANION 2015



5 STAR WINERY

2016 KOONOWLA CLARE VALLEY
RIESLING

A mild wettish winter followed by a very dry spring and summer with a cool November and December then hot spells in January and February. The yield was where we like it at 3.4 tonnes per acre. We picked the Riesling at 11.5 baume on the 17th of February with an overnight temperature of 12 degrees Celsius then delivered to the winery within 2 hours of being picked.

The colour is pale straw with a green tinge. Very floral with lime lemon and green apple aromas preceding a palate with mouth filling citrus flavours and a zesty long clean acid finish.

The fruit was de-stemmed and crushed and the must chilled to 2 degrees Celsius and then softly pressed in a tank press, the free run juice was then cold stabilised before racking and seeding with 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 was bottled on the 11th of May.

Alcohol Content:	11.2%
Yields per acre:	3.4 tonnes
Cases produced:	1500
Appellation:	Clare Valley
Filtration and fining:	Pad filtered at bottling
Varietal composition:	100% Riesling