



WAIPARA SPRINGS

WAIPARA SPRINGS PREMO RIESLING 2008

Brix:	22.5 + 23.4
Fermentation	Stainless steel/ old oak
Alcohol	12.0
Titrateable acidity	8.85
Residual sugar	29
pH	3.12

CELLAR NOTES

The focus of the Premo Riesling is to create a sweet style of Riesling with botrytis influence that has the natural acidity to make a true table wine of elegance.

Harvested in two passes, 10% of the blend was a botrytis pick taking anything with noble rot to be foot stomped and soaked on skins for 72 hours before pressing and fermentation in old oak barrels. The remaining 90% was machine harvested at the appropriate level of acidity for a 'spatlese' style of wine (9.5g/L T.A). Both parcels were fermented separately and stopped naturally with chilling and sulphur dioxide when the desired balance of sugar and acid was achieved.

TASTING NOTES

Aromatically infused with lemons, lime and ripe apricots, Premo Riesling has botrytis influence with subtle notes of bees wax and spice. Dominated with clean lemon zest and limes, this wine is perfectly balanced with racy acidity and has layered complexity. *Food: Afternoon sipping on its own, fruit, cheeses or light Asian style meals.*