



TAPESTRY

McLaren Vale

Riesling “Sweet as”

Analysis:

Alc: 10.3%
pH: 2.91
T.A. 7.1 g/l
Fs02: 37
Ts02: 120
Rs: 21 g/l

Harvest Vintage: 2013

Vineyards:

Bakers Gully Vineyard

Winemaking/Viticulture

The Riesling benefits from the rainfall and climate variances associated with the more elevated position of Bakers Gully. Ensuring strong fruit characters associated with this varietal.

Aroma:

The Riesling has a beautiful aromatic nose which exhibits oodles of citrus with fresh lime and lemon dominating the nose. This is complexed by some florals and just a hint of ginger.

Palate:

The palate is fresh and lively with that trade mark citrus fruit flavour. The long finish has some residue sugar which balances the varietal crisp acidity and improves the wines drinkability.

Cellaring: This semi sweet low alcoholic style of wine is perfect for people who prefer a touch of sweetness and softness in their wines. Drink now and enjoy.