



## Palliser Estate Riesling 2024

A concentrated, juicy and vibrant style of Riesling with excellent food matching and ageing potential.

### COLOUR

Pale lemon, bright and clear.

### AROMA

Delicate, fresh and fragrant, with notes of fresh lime, Granny Smith apple and mandarin, dancing with white floral notes of jasmine and carnations.

### PALATE

Bone dry and lip-smackingly tart on the entry, the clarity of ripe citrus fruit is breathtaking. Flooded with acid, fruit and minerality, the wine has a pleasingly astringent finish that goes on for days, waking up your taste buds as the perfect aperitif.

### AGEING POTENTIAL

Enjoy young or cellar with confidence for a decade or more.

### FOOD PAIRING

Versatile at the table or as an aperitif, this will pair with everything from fresh seafood to coriander and mint-inspired Asian fusion.

### TECHNICAL DETAILS

Picking Date: March 2024

Bottled: July 2024

Alcohol: 12.0%

pH: 2.92

T.A: 8.2

R.S: 5.2g/L

### WINEMAKER

Guy McMaster

### VITICULTURE

42% of the fruit from our organic vineyard Om Santi the balance split between Pinnacles and Woolshed Vineyards.

### WINEMAKING

The grapes are gently pressed and cold settled over night then racked to stainless tank for fermentation with cultured yeast. The fermentation was stopped with 5.2g/L of residual sugar to balance out the natural acidity. The wine is aged for a further 2 months on lees gaining complexity before bottling. Vegan friendly.

