



PETALUMA

Hanlin Hill Riesling 2017



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| Category: | WINE |
| Style: | WHITE WINE |
| Variety: | RIESLING |
| Region: | CLARE VALLEY |
| Vintage: | 2017 |
| Volume: | 750ml |
| Vinification: | Hand picked fruit that was then destemmed, crushed and chilled into tank presses for juice extraction. The juice was then held cold in stainless steel tanks and the partially clarified juice was then inoculated with a chosen yeast strain to conduct the primary fermentation. These ferments lasted between four and eight weeks. |
| Bouquet: | The aroma has abundant citrus blossom with hints of spice and tropical highlights. |
| Palate: | The palate has searing acidity, ripe apples and lemon-lime intensity and finishes with sweet fruit and chalk. |
| Cellaring: | 10 Years |

Technical Analysis:

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| Alcohol: | 12.80% | pH: | 3.0 |
| Packaging: | 1 x 750ml | Titrateable Acidity: | 8.9 |
| Hancocks Product: | 25792 | | |