ROCKBARE

'THE CLARE VALLEY' RIESLING

We source from select vineyards within the Clare Valley. These sites have slightly different characteristics which, when blended, give rise to a nice complexity. The 2024 vintage began wiith a relatively dry winter and early spring, followed by a wet period up until Christmas. The rain was fortuitous, topping up the soil moisture ahead of a dry growing season, providing close-to-perfect ripening weather for Riesling.

VINIFICATION

We were up bright and early harvesting in early March, bringing the grapes in during the cooler part of the morning, and taking them for pressing at a winery just down the road. This practice ensures freshness upon delivery and avoids any unnecessary pickup of phenolics from the skins. The juice is clarified, and then fermented in stainless steel at a nice cool temperature to ensure a lovely long, even ferment. The wine is then left on yeast lees, and stirred often over 4 months to build texture on the palate before bottling.

COLOURS

Pale straw, with a light green hue.

NOSE

Our Clare Valley Riesling is bright and fragrant, with classic fresh cut lime & lemongrass notes, alongside a subtle hint of wet slate.

PALATE

Floral and refreshing , blossom and zest of lime dominate the palate, with secondary notes, akin to the pastry case of a lemon tart. This is derived from the lees contact and helps to complex and balance the mid palate. The wine is crisp and dry, with a beautiful zing of grapefruit like acidity to its' finish.

FOOD MATCH

A big bucket of king prawns whilst sitting on the coastline, or perhaps a lovely rich Thai beef curry.

ANALYSIS

Alcohol – 12% pH – 2.99
Acid – 6.8g/L Sugar – 1.55g/L

91 POINTS | THE REAL REVIEW, STUART KNOX | VINTAGE 2024