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# 2016 DRY RIESLING

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## TASTING NOTES

Bright straw-yellow colour with lemony-green hues, lighter on rim. This is very refined and elegant in expression with bright and lively lime fruit aromas alongside minerals forming a pure, steely and refreshing bouquet with great clarity. Dry to taste, tightly bound and concentrated flavours of limes infused with minerals show excellent fruit extract and refined phenolic textures. Delicate floral lift and subtle, savoury and toasty secondary complexities add detail and nuance. The palate is balanced by refreshing and mouthwatering acidity which carries the flavours to a very fine, long-lingering finish.

## WINEMAKING

Grapes for this wine were hand picked and whole bunch pressed. Cool fermentation in stainless steel tank to retain freshness and character of the vineyard. Certified organic fruit.

## THE FACTS

Clone GM110

Harvest Date 25 March 2016

Brix 23.1°

Residual Sugar 5.5g/L

Titrateable Acid 8.6g/L

Alcohol 11.7%

## BOB CAMPBELL

92 points

Distinctive dry riesling, with a strong chalky, mineral influence to lime, citrus and delicate floral flavours. A hint of sweetness is balanced by fine, fruity acidity, which helps drive a lengthy finish. A tangy wine with interesting development potential.

Review Date - 12-Jul-2018

## RAYMOND CHAN

18.5+/20



Bright, pale straw-yellow colour with slight green hues. The nose is firmly concentrated and intense with a strong core of lime fruit melded with suggestions of minerals and toast, unfolding white floral elements. This has depth and intensity, and is refreshing and mouthwatering. Dry to taste and medium-bodied, the palate has a concentrated and firm core of lime and lemon fruit along with subtle notes of toast, minerals, white florals and honeysuckle. The palate line is smooth-flowing with fresh acidity adding to the liveliness and drive. The wine carries to a long, rich finish with is beginning to soften. This is a rich and firmly concentrated dry Riesling with intense flavours of limes and lemons, with toast and mouthwatering minerals, plus white floralson an energised palate line. Serve as an aperitif, with seafood and Asian fare over the next 5 years. Hand-picked fruit, clone GM110, from Bendigo, WBP and cool-fermented in stainless-steel to 11.7% alc. and 5.5 g/L RS, TA 8.6 g/L and pH 2.8. Certified organic fruit. 70 cases made.

Jul 2018



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