

PIRRAMIMMA

2005 McLAREN VALE
LATE HARVEST RIESLING



The McLaren Vale grape-growing region is traditionally warm and quite dry during the harvest period, so our estate-grown Riesling is left to hang on the vines until the autumn rain commences. This normally occurs in May and encourages the botrytis mold to grow on the fruit.

This event concentrates the sugar and also modifies the Riesling flavors to characters of orange peel, marmalade and apricot, both on the nose and palate. The color shows lively vibrant green tinges migrating to light straw.

This style is made to highlight the rich flavors of the wine, but at the same time, finish fresh without cloying sweetness.

WINE PARTICULARS

Appellation:	McLaren Vale, South Australia
Vintage:	2005
Varietal:	100% Riesling
Vineyard:	Pirramimma Estate
Harvested:	May, 2005
Alcohol:	11.5 %
Acid:	7.1 gr/litre
Residual sugar:	80 gr/litre
Bottling date:	February 2007
Cellar:	Serve chilled; enjoy now or cellar up to 2012

Winemaker: **Geoff Johnston**

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