

2017 GARDEN OF EARTHLY DELIGHTS RIESLING



Each year grapes for the GOED Riesling are sourced from the Merindoc vineyard located only 4kms from our own property in Tooborac. The single clone single vineyard site is surrounded by granite boulders and rolling hills.

All grapes were handpicked on the 28th March 2017 and this year 1/5th was fermented in ceramic egg with the further 4/5ths in tank.

VINEYARD

Merindoc Vineyard, first vines planted in 1994, Riesling was planted in 1996

Town:	Tooborac	Aspect:	East to West
Region:	Heathcote	Soils:	Granitic, ironstone washed through with granite sand over yellow and black cracking clays.
Planted:	1996		
Area:	2Ha		
Clone:	Pewsey Vale	Altitude:	228m

TASTING NOTES

A riesling of great texture, personality and drinkability. There is a great volume of pot pourri, black currant, citrus & slate in the bouquet, providing a pretty intro to each sip. The palate shows off a really fine, powdery-chalky feel that is in harmony with lemon pith and green apple. The fruit sweetness and powdery tannins drive the long finish.

Ageing: 7+ years

WINE ANALYSIS

Alc/Vol: 12.4% Acidity: 7.7 PH: 3.10

VINTAGE CONDITIONS

This Vintage provided excellent growing conditions with the above average rainfall and much of it in the late season. The deep soaking led to strong bud burst and flowering. The summer was mild with slow ripening, the cold nights, granite soils and sunny days combined to produce riesling of intense minerality, purity and refreshing acidity.

WINEMAKING

Fruit: Chilled fruit de-stemmed, then pressed off into 1/5th ceramic egg, 4/5th stainless steel tank with full solids.

Fermentation: 1/5th ceramic egg, 4/5th stainless steel.

Maturation: Aged in for 12 months in 50% new and 50% 1 year old 500L French oak.

Yeast: Wild yeast **Fining:** None



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