



ROCKCLIFFE *thirdreef*

2021 Riesling
GREAT SOUTHERN

NOSE

Candied lemon on the nose.

PALATE

Refreshing acidity with zesty lime on the palette.
Racingly dry.

WINEMAKING

Riesling fruit is very fragile and its potential to extract phenolics makes it a challenge to handle. A key aim of the winemaking process is to preserve the very delicate flavours and aromas of this variety. The fruit was harvested in cooler night time temperatures and the free run juice kept. The juice was then cold settled, racked and left to ferment with a neutral yeast. Winemaking is kept minimal, with gentle handling throughout creating a vibrant fresh wine.

FOOD PAIRING

Will be complimented by dishes that have a fleshy texture and low acidity with simple clean flavours. Oysters or mussels are a great pairing.

VINTAGE NOTES

Starting the season, good rain events produced strong growth, canopies and budburst flowing to excellent yields and creating one of the best vintages in a decade. Progressing to a long cool summer providing the slow steady ripening of fruit that gives us the intense flavour and acidity that we hope and dream for every vintage. All areas of the Great Southern were gifted this incredible season and fruit from all the Rockcliffe Vineyards looking superb.

QUICK NOTES

VINTAGE

2021

GRAPE VARIETY

Riesling

GROWING AREA

Pemberton

ALC %/VOL

13.2 % v/v

TITRATABLE ACIDITY

7.21 g/l

pH

3.18

CELLAR POTENTIAL

6 – 8 years



ROCKCLIFFE

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