

BALDIVIS ESTATE 2005 LATE HARVEST RIESLING

Baldivis Estate Wines are proudly made in Western Australia from premium fruit grown in selected regions. They represent excellent value Western Australian wines.

Winemaker: Sarah Siddons

Winemaker's Comments:

Sweet citrus, ripe peach and juicy apricot fruit flavours dominate the palate.

Suggested Food:

Enjoy with your favourite seafood dish.

Cellaring: Drink now

Viticulture: Sourced from selected parcels of fruit from Palandri's own Great Southern vineyard.

Vinification: The grapes were crushed and pressed gently. The juice was settled clear and then inoculated with a neutral yeast strain. The wine was then fermented at 13 degrees for 25 days in stainless steel tanks, fined and filtered then bottled.

TECHNICAL ANALYSIS

Alc/Vol: 12.5%

pH: 3.12

TA: 8.0

Harvest Date: Feb-March 2005

