

## PALANDRI RIESLING 2005

---

The Palandri range features fruit from premium Western Australian grape growing regions such as Margaret River and the Great Southern.

The Riesling has been bottled using a Stelvin (screw-top) capsule, which produces a perfect seal reducing any chance of wine being spoiled by oxidation or cork taint. This keeps the wine fresh and lively ensuring long-term consistency and flavour development in the bottle.

**Winemaker:** Sarah Siddons

**Winemaker's Comments:**

The colour is light straw with slightly green tinges.

The aroma is lively with fresh floral characters and undertones of zesty citrus.

The palate is intensely flavoured with lemon lime characters underpinned with a steely crispness. The middle palate shows depth and intensity of fruit.

**Suggested Food:** Grilled whiting or Chilli squid.

**Cellaring:** 3-5 years

**Viticulture:** The fruit was selected from Palandri's own vineyard in Frankland River.

**Vinification:** Parcels were cold fermented at 12-14 degrees C in stainless steel using an aromatic yeast strain. Only free run juice was used allowing the fresh varietal character to be retained.

**TECHNICAL ANALYSIS**

Alc/Vol: 12.5%

pH: 3.0

TA: 8.0

Harvest date: Feb – March 2005

Bottling date: October 2005

