

# EVENING STAR LATE HARVEST RIESLING 2005

## **BACKGROUND**

The ship Evening Star docked at Port Phillip Harbour in February 1856 carrying Mr David Pettavel's family and friends destined for the expanding vineyards of Geelong. Recruited in Switzerland and accompanied on the voyage by Mr Pettavel, these experienced viticulturists were pivotal in the expansion of viticulture and winemaking in the Geelong region.

The Evening Star range is focused on vibrant and expressive Geelong fruit characters, round palate structure and youthful accessibility. The wines are all released ready to drink and are great accompaniments to a wide range of foods.

## **PRODUCTION NOTES**

A section of our Riesling vineyard was left to ripen through summer until the start of Autumn, allowing the grapes to turn a rich golden colour as the sugar levels continued to rise slowly during the cooler days. The cool, yet sunny weather ensured that while sugar levels concentrated, the elegant floral aromas and flavours typical of our Riesling vineyard remained in the rich sweet grapes.

The golden grapes were hand harvested and sorted before whole bunch pressing, allowing only the elegant free run juice to be extracted. This rich concentrated juice was cold settled for three days before being transferred to four year old French oak barrels for fermentation. The temperature of the fermentation was controlled by moving the barrels outside at night to slow the rate of fermentation as night time temperatures in the Geelong Autumn provide perfect natural cooling for our last ferments. The slow and cool fermentation took over six weeks before it was stopped with 10.50% alcohol and 180 grams of residual sugar remaining. Stabilised over winter the wine was bottled in early spring and released prior to Christmas.

## **WINE DESCRIPTION**

Lively and fresh with fragrant perfumed aromas and flavours, the rich, vibrant, sweet palate is balanced by crisp citrus acid texture on the finish, and lingering sweetness. Drink now with desserts, or cellar for increased complexity and richness.

The 2005 Evening Star Late Harvest Riesling has been bottled under screw cap to eliminate cork taint and ensure a perfect seal.

## **TECHNICAL SPECIFICATIONS**

**Alcohol:** 10.8% VOL

**pH:** 3.58

**Total Acid:** 7.6 g/L Tartaric

**Residual Sugar:** 180 g/L

**Bottle Size:** 375 ml

**Bottle Type:** Riesling - Antique Green BVS

**Closure Type:** Screw Cap

**Carton Size:** 12 x 375 ml Vertical

**EAN Bottle Barcode:** 9331294000461

**EAN Carton Barcode:** 9331294000478

**UCC Bottle Barcode:** 876489000165

**SPC Carton Barcode:** 08764890000138

