

EVENING STAR LATE HARVEST RIESLING 2006

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 gentle whole bunch pressing, extracting only the elegant free run juice. 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 reaching the desired balance with 150 grams of residual sugar remaining. Stabilised over winter the wine was bottled in early spring.

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 2006 Evening Star Late Harvest Riesling has been bottled under screw cap to eliminate cork taint and ensure a perfect seal.

TECHNICAL SPECIFICATIONS

Alcohol: 9.5% VOL

pH: 3.30

Total Acid: 7.2 g/L Tartaric

Residual Sugar: 150 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

