

EVENING STAR 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 expressive and vibrant 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

Riesling is a relatively new variety to our vineyard, but it has produced premium quality grapes and gold medals from the first vintage in 2004. The grapes ripen very late in the season, but the effects of the cool nights ensure that crisp natural acid levels are retained while vibrant floral aromas and flavours develop.

Under vine mulching, hard winter pruning and attentive viticulture achieved the desired result in our Riesling block in 2006. Strong growing evenly spaced vertical positioned shoots formed a dense leaf canopy shading the grapes from the summer sun, capturing intensely perfumed aromatics in the ripe grapes.

The long dry ripening season of 2006 provided warm sun filled days for flavour development and cool nights for acid retention, ensuring a balance of ripe fruit flavours and crisp acid.

WINE DESCRIPTION

Night harvest and cool fermentation retained the lifted elegant, floral aromas and crisp citrus, apple and pear flavours, which linger with a mineral acid texture. Lively and crisp with a rich round palate this wine is suitable for immediate enjoyment or can be cellared for further complexity and enjoyment of mature Riesling characters

The 2006 Riesling exhibits vibrant youthful fruit flavours including apple, pear, lime and melon with an intensity that will ensure further complexity from bottle maturation. While crisp, vibrant and floral the palate captures a richness of ripe grapes, producing a wine that will reward immediate consumption or provide those who can wait with mature Riesling characters in five or more years.

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

TECHNICAL SPECIFICATIONS

Alcohol: 12.6% VOL

pH: 3.11

Total Acid: 6.6 g/L Tartaric

Residual Sugar: 4.20 g/L

Bottle Size: 750ml

Bottle Type: Riesling - Antique Green

Closure Type: Screw Cap

Carton Size: 12 x 750ml Vertical

EAN Bottle Barcode: 9331294000362

EAN Carton Barcode: 9331294000379

UCC Bottle Barcode: 876489000080

SPC Carton Barcode: 08764890000084

AWARDS & REVIEWS

Gold Medal
2006 Le Concours des Vins du Victoria

Trophy - Best White Wine in Show
2006 Le Concours des Vins du Victoria

Trophy - Best Wine in Show
2006 Le Concours des Vins du Victoria

Silver Medal
2006 Hyatt International Riesling Challenge

Bronze Medal
2006 Geelong Wine Show

