

Trevelen Farm

Riesling 2002

Vintage Description:

A cool vintage with few hot days over 37°C (100°F).

A year of quite high natural acidity in the fruit and slow, steady ripening. Baume readings were not high, but due to concentrated viticultural practices all varieties achieved an excellent level of ripeness.

Viticulture & Winemaking Information:

The Trevelen Farm practice is to pick grapes at optimum ripeness. Therefore, great care is taken at vintage time to ensure the pH levels are satisfactory, (and rising), with taste testing and frequent Be testing. We never wait specifically for high Be readings prior to picking, thus ensuring the finished product always shows freshness and vitality, (due to the appropriate level of acid present in the fruit). This wine is made using free run juice only. It is cold fermented in stainless steel and bottled early to ensure freshness.

Fruit Source: Trevelen Farm Estate, Great Southern Wine Region of Western Australia.
100% Riesling

Wine Specifications: pH: 2.93 TA: 7.6 g/L

Alcohol: 11.5%

Residual Sugar: 5.0 g/L

Colour: Pale straw.

Nose: A fine Riesling with the nose showing lemon and floral aromas enhanced with spicy overtones.

Palate: The palate is delicate, with a lively crisp finish, due to the use of ripe, lime fruit flavours. Ageing beautifully still youthful.

Cellaring potential: A classic Riesling from a cool Great Southern Summer that will age well, for many years. The use of Stelvin closures removes the problem of deteriorating corks, ensuring a long cellaring life.

Awards (So far):

Gold Medal 2004 Sheraton Wine Awards, Perth

Gold Medal 2008 Wine Show of WA

Gold Medal & White Wine of the Show 2008 Small Winemakers Wine Show, Stanthorpe Queensland

Gold Medal 2010 Wine Show of WA

Gold Medal 2010 Museum class International Riesling Challenge, Canberra

Gold Medal 2010 Small Winemakers Show Stanthorpe, Queensland

Silver Medal 2003 Boutique Wine Awards, Sydney

Silver Medal 2003 Wine Show of WA

Silver Medal 2004 Wine Show of WA

95/100 Rating 2012 James Halliday's Wine Companion

