

trevelen farm



Estate Riesling 2017

A family owned vineyard, nestling among farm land, just north of the Frankland Gordon River. This unique *étoir* has spectacular views to the Stirling Ranges and is the most northerly vineyard in the region. It all starts in our vineyard, part of a long history with the land here. The Trevelen Farm vines were established as an extension to the farm in 1993, our wines are the result of a passion for growing excellent fruit.

TASTING NOTES

Aromatic spicy citrus and citrus blossom. The characteristics shown on the nose are reflected in our usual complex array of Lemon barley, Meyer lemon with some scented lavender showing through. Jonathan apple crispness is also evident. A lovely minerality supports this fresh and vibrant wine.

WINEMAKING

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 actual taste testing and frequent testing. This wine was cold fermented in stainless steel and bottled early to retain aromatics and its fruity characteristics.

AWARDS

93 Points - Halliday Wine Companion
Silver - Melbourne Royal Show

VITICULTURE NOTES

Another fabulous year, some rain towards the end of the ripening period but this did little damage and kept the vines healthy without any of our assistance. Summer rain which comes with some thundery conditions is loaded with nitrogen and healthy vines thrive on it.

QUICK NOTES

Vintage: 2017
Winemaker: James Kellie
Grape Variety: 100% Riesling
Bottled: May 2017
Growing Area: Great Southern
Alc: 11.5 %
TA: 6.0 g/l
pH: 3.00
Residual Sugar: 4.0 g/l
Cellar Potential: Suitable for extended cellaring

Silver - International Riesling Challenge
Silver - Australian Small Winemakers Show

