

trevelen farm



Estate Riesling 2018

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

Lifted and spicy citrus. Fruity, lively, lemon, soft lime, and vibrant Meyer lemon with a sustained, flavoursome, a slightly drier finish than the 2017 vintage.

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

95 Points - Ray Jordan Cellar Talk
Silver - Australian Small Winemakers Show

VITICULTURE NOTES

The winter and spring conditions with a dry, mild summer and only one significant rain event in December provided very good vine growth with little disease pressure. Crop levels were a little less than average. A soft finish to the ripening of the Riesling gave this vintage the opportunity to be one of the best yet. Ripening temperatures were quite temperate.

QUICK NOTES

Vintage: 2018
Winemaker: James Kellie
Grape Variety: 100% Riesling
Bottled: May 2018
Growing Area: Great Southern
Alc: 12.0 %
TA: 6.0 g/l
pH: 3.00
Residual Sugar: 3.1 g/l
Cellar Potential: Suitable for extended cellaring

