

RISING

2017 FIELD BLEND

TASTING NOTES



VARIETAL

Semillon (95%)
Gewürztraminer (3%)
Chardonnay (2%)

REGION

Yarra Valley, Victoria

WINEMAKER

Tom Belford

VINIFICATION

This wine is all sourced from the Rising vineyard in the rugged Christmas Hills on the western side of the Yarra Valley, growing in mudstone gravels and clay-loam over clay and shallow bedrock.

Semillon (95%) and Gewürztraminer (3%) were handpicked, destemmed and left on skins for 7 days, it was plunged a couple of times in the first two days and then left untouched for the remainder of this period. After a week it was pressed and put into old hogsheads and puncheons to complete fermentation - at the end of the ferment a small amount of Mendoza clone Chardonnay from the same vineyard was added (2%). It was left to mature till the end of winter, then racked, lightly filtered and bottled.

TASTING NOTE

Colour - Straw yellow.

Aroma - Gently aromatic and layered nose, with aromas of lemon blossom, almond meal and acacia honey. Some higher notes of frangipani and vanilla are in the background.

Palate - Counterpoints of crispness and softness. Lanolin and citrus pith are layered over a powdery texture and gentle, subtle depth.