

Bald Hills “Last Light” Riesling, 2008

Tasting Note:

A surprisingly perfumed aroma of tropical fruit, fairy floss, juicy fruit chewing gum and hints of lime blossom introduce this Riesling from Winemaker Grant Taylor.

Initially the taster is tricked into expecting a sweetish style but the lemons and limes acidity “kicks in” so that the finished effect is refreshingly dry with a silky dense mouthfeel.

Food Match:

The tropical bouquet, slight sweetness and acidic finish make this wine an ideal accompaniment to dishes such as liver pâté, wilted Asian greens, creamy seafood soups, and chicken or fish with coriander or coconut sauce. It is also delicious served lightly chilled as an aperitif or to add an extra dimension to simple luncheon or vegetarian meals.

Winemaking and Viticulture:

The “Last Light” Riesling block is on the sloping East border of Bald Hills Estate, so named because it receives the last rays of the sun as it disappears in the West. Pruning and tying down of the vines forms an arched shape to promote even shoot distribution and plenty of space for bunches to ripen.

The berries are gently pressed and undergo a long, cool fermentation period in stainless steel. The aim is to preserve the natural vibrancy and ripeness of the fruit through minimal intervention.

Technical Notes:

Picked 21 April 2008 at 23.8 brix

Alcohol 13.9%

Titrateable acidity 6.9

pH 3.07

Residual Sugar 12 grams/litre