



2018 BRAND'S LAIRA OLD STATION RIESLING

VINEYARD REGION	Coonawarra, South Australia
VINTAGE CONDITIONS	Winter and Spring rainfall in 2017 was above average, replenishing soil moisture and recharging aquifers and a cold winter delivered good dormancy. Weather from October to December was marginally warmer than average leading to a slight advancement in flowering, and the fruit set period was short. The berry development and ripening period from December to mid-April was very dry, reducing disease pressure. A combination of warm and then cooler weather led to harvest dates in line with long term average, allowing plenty of time for development of flavour and colour. Whites have balance with good natural acidity and varietal flavor, whilst the reds have deep dark colour and soft ripe tannins.
COLOUR	Brilliant very pale straw.
AROMA	A fresh and vibrant nose with Citrus blossom and Jonathan apple accompanied by subtle spice notes.
PALATE	Bright citrus and pear flavours through the palate supported by zesty acidity, balancing the natural sweetness of this wine, leading to a lingering textural yet juicy finish.
VINIFICATION AND MATURATION	<p>The fruit from the Laira and Kirkgate blocks were handpicked, transferred to the winery then crushed and pressed. The free run juice was allowed to drain with only very gentle pressing to a Stainless Steel tank. The remaining skins and juice was pressed to a separate Stainless Steel tank without usage of inert gas or antioxidants.</p> <p>The free run juice was allowed to cold settle for a period of 48 hrs, before racking to achieve clear juice. This clear juice was then warmed and inoculated with a chosen yeast strain before conducting a cold ferment in the Stainless Steel tank. The pressings component was allowed to cold settle for a period of 48hrs, before running off some slightly cloudy juice into old large format oak. This component was allowed to undergo spontaneous fermentation.</p> <p>The wine was allowed to mature on light lees for a period of 3 months, after which time the wine was blended, lightly fined and filtered prior to bottling.</p>
PEAK DRINKING	To appreciate the fresh fruit flavours this wine will best be enjoyed from 2018 to 2020, but the firm acid structure will allow this wine to age gracefully, and with careful cellaring has the potential to be relished far beyond this.
WINE ANALYSIS	Alcohol: 11.0% pH: 2.84 Acidity: 8.86g/L

Amy Blackburn
Winemaker

brandslaira.com

