



2023 RIESLING

MADE WITH PASSION BY THE CALABRIA FAMILY | SINCE 1945



Region: Eden Valley

Bouquet: Packed with flavours of lime peel and kaffir lime leaf, grapefruit and lemons. Background notes of thyme and bayleaf and herbaceous fresh mint emerging.

Palate: Delicate and enticing flavours of lemon and kaffir lime. Crisp and tightly balanced mouth-watering acidity adds freshness and vibrancy to the palate.

Suggested Cuisine: Seared scallops with a citrus vinaigrette or enjoy with the vibrant and lively Mexican flavours of fish tacos and a fresh squeeze of lime juice.

Season: The 2023 season was a very desirable vintage, with cooler temperatures allowing the Calabria Bros. Riesling to maximise freshness and natural acidity.

Winemaking: The Riesling is made with the gentlest of handling preserving the delicate fruit flavours. Harvested in the cool of the night, the fruit is gently destemmed, crushed and pressed in an air bag press. The juice is cold settled and clear juice is fermented slowly at cool temperatures until sugar dry. The wine is then swiftly yet gently stabilised and filtered before bottling, ensuring that all the fruit flavours are captured.

Wine Analysis: Alc/Vol: 12.0% | pH 3.0 | TA: 8.88g/L | Sugar: 2.0g/L

Cellaring: Calabria Bros. Riesling is ideal to drink now or can be cellared up to seven years.

