

Huia Dry Riesling 2019

100% organic Riesling grapes.

R.S: 4g/l / Alc: 12% / T.A: 7.2g/l / pH: 2.84

Grapes sourced from two vineyards, Hillside vineyard, Hawkesbury Valley and Fishtale vineyard in Rapaura providing a combination of soils of rich clay and river stones.

The grapes were hand harvested. De-stemmed and crushed to the press.

Fermented in stainless steel tank using organic yeasts which carried out a long, cool ferment to retain vibrant fruit characters.

A small portion was fermented in a puncheon with wild yeasts endemic to the Huia cellar. This portion was then blended back in at time of bottling.



Senses

Sight: lightest lime yellow.

Smell: full of floral and citrus notes.

Taste: Jasmine, kaffir lime and honeysuckle meld alongside lemon flower and lime citrus. Good length that ends with a refreshingly vibrant mineral finish.

Food Matches:

Prawns fried in garlic butter and chilli, with mint and coriander.
Kingfish crudo with citrus vinaigrette and a dash of parsley oil.
Lemon Chicken bake.

