



WAKEFIELD

ESTATE RIESLING 2022

BACKGROUND

In 1969, after a considerable search, the Taylor family found a promising 178-hectare site by the Wakefield River in the Clare Valley. They were certain the soil – Terra Rossa (red loam over limestone) – would prove conducive to crafting wines of the highest quality. The contrast of warm days and cool nights in the Clare Valley would be equally beneficial – helping the grapes ripen in the day and allowing the vines to rest at night.

Wakefield's goal is to be Australia's top wine company, applying best practice principles in environmental management to enhance sustainable business activities and products. Favoring use of the most innovative techniques available, the winery strives to improve energy efficiency, water conservation and packaging.

The Estate line are the first wines released by the Taylor family. When they established their winery in 1969, they wanted to establish an "old world" style winery in the Clare Valley, hence the name "Estate." From their earliest vintages, they received enormous critical success and today, the Estate line represents the true "heart & soul" of Wakefield.

APPELLATION

South Australia

VARIETAL COMPOSITION

100% Riesling

TERROIR & VINTAGE NOTES

The Clare Valley, north of Adelaide, is one of the cooler winegrowing regions of Australia. Sitting 1,150ft a.s.l., the region benefits from maritime breezes originating from the gulf of St. Vincent. Cool nights and bright, sunny days support vibrancy, structure and high acidity in the wines. The Clare Valley has some of the world's oldest and varied soils, dating 640m+ years old. There are 11 different soil types but the predominate is Terra Rossa (red loam over limestone).

WINEMAKING

Destemmed fruit was gently pressed, then gently cooled to 50°F. This process is completed just 15 minutes after the grapes are harvested, to ensure preservation of the delicate fruit aromas and flavors. The must is cold-settled for 24 hours, then fermented in stainless steel vats. Minimal fining and filtering before bottling.

TASTING NOTES

At release, there is a bright, vibrant clarity to the wine. It has a very pale straw color and subtle green highlights to the edges. The wine displays lifted fresh and vibrant aromas. Lemon and lime citrus characters abound, followed by layers of subtle blossom and enticing floral nuances. The wine displays intense citrus fruit characters of fresh lemon and lime along with hints of orange blossom. An apex of tantalizing acid soars in the mid-palate, balanced by good fruit presence. The finish is crisp and resonates with citrus fruit - hallmarks of a great Clare Valley Riesling.

WINEMAKER

Adam Eggers
Chad Bowman

TECHNICAL DATA

TA: 9.22 g/L
pH 2.9
RS 1.5 g/L

Alcohol
12.0%

