



## 2026 Estate Riesling

### Our Thoughts

This wine carries a beautiful bouquet of jasmine, chamomile, lime and musk. The palate is defined by fresh mineral notes with green apple and baking soda coming to the forefront while a lovely juiciness of fruit surrounds the defined structure and textured phenolics.

### Vintage Comment

The 2026 vintage was a season of contrasting conditions — periods of wet, dry, cold and warm weather that led to a late start and completion of harvest, the latest since 2011. The extended hang time and cool overnight temperatures provided good flavour development and acid retention. A challenging vintage, with many twists and turns, that has produced wines with great aromatics, clarity and finesse.

### Harvest Date :: Yield

Handpicked 23rd March 2026 :: 5t/ha

### Vineyards :: Clones

Mihaly Vineyard :: I10D14

### Baume :: pH :: TA

11.8 :: 2.97 :: 9.0 g/L

### Winemaking

Fruit was chilled & whole bunch pressed to tank. The juice was racked to Italian concrete fermenters to undertake a natural fermentation.

Temperatures were carefully monitored throughout fermentation to retain freshness and minerality. This wine was filtered before going to bottle.

### Aging :: Oak

2 months :: Italian concrete fermenters

### Finished residual sugar :: pH :: TA

1.0 g/L :: 2.98 :: 8.3g/L

### Alcohol

13.0 % (7.7 standard drinks/750ml bottle)

### Production

Bottled June 2026 :: screwcap

### Food Pairing

Tuna belly croustade, nori, finger lime :: serve at 10 – 13°C

### Best Drinking

2026 – 2036

