



Winemaker's Notes

FREYCINET 2008 RIESLING

100% Tasmanian Wine

Winemaker's Comments

The cool Tasmanian climate produces elegant Rieslings with magnificent varietal definition.

Season 2008 was very similar to 2007 with a mild dry winter following on into a cool to warm spring and summer with very dry conditions prevailing.

Due to the unusually dry conditions some irrigation was carried out during the critical growth stages of the vines. Rains in March were welcomed and were followed by ideal cool to warm autumn conditions to complete ripening.

The fruit was harvested in early April. Crops were good and the flavours and overall balance of the fruit were great.

In the winery, Riesling is handled minimally and very carefully in order to retain maximum aroma and flavour. The naturally settled juice is fermented slowly at cool temperatures.

Typically the wine displays its cool climate origins with remarkable elegance, finesse and varietal definition. The beautiful delicate aroma of fresh flowers leads on to a smooth fine palate of juicy ripe lemon and lime juice flavours. The finish is taut, long and minerally.

A perfect accompaniment to seafood and lighter flavoured dishes.

While thoroughly enjoyable as a young wine it can be confidently cellared over a 5 to 20 year period.

Winemaker: Claudio Radenti

