

# Freycinet Riesling

2009 Vintage

**Classic, vibrant, juicy cool climate flavour!**



Awarded Gold at the 2010 Tasmanian Wine Show.

The Tasmanian climate is ideal for producing fine elegant Rieslings with beautiful varietal definition.

The aroma of fresh flowers with a hint of lime leap out of the glass.

The elegant palate reveals rippling, juicy citrus flavours reminiscent of ripe lemons and limes combining with a crisp long taut after-taste.

While excellent drinking as a young wine, Freycinet Riesling will develop slowly and beautifully over a 10 to 20 year period in good cellars kept at a constant cool temperature.

With ageing, the wine takes up a more golden colour and develops gorgeous secondary characters of honey and toast.

## Food and Wine Combinations

Riesling is versatile and can be enjoyed with or without food.

Its lightness and crispness refreshes the palate - making it ideal for quenching a thirst on a hot day or for accompanying light flavoured creamy creamy or richly flavoured, classic European, cordon bleu food recipes.

With seafood it is simply sensational. Superb with mild Asian dishes.