

2018 COLMAR ESTATE BLOCK 6 RIESLING



GRAPE VARIETY:	Riesling	
VINTAGE:	2018	
REGION:	Orange, NSW	
VITICULTURE:	Sourced from Block 6 at Colmar Estate – elevation 980 metres. Cane-pruned vines; bunch-thinned and leaf-plucked on the eastern side of the rows. Hand-picked.	
WINEMAKING:	The fruit was de-stemmed and crushed before a cool fermentation with cultured yeast on light solids.	
MATURATION:	Stainless steel tanks	
TASTING NOTES:	Bright, pale yellow colour. Fine, green apple and stone fruit aromas. Superb minerally palate with great purity, balance and length.	
CELLARING:	5-6 years.	
ANALYSIS:	Alcohol Residual sugar	12.5% <2 g/L