



MOUNT TRIO

VINEYARD

2018 PORONGURUP RIESLING

This is a variety very well suited to the Great Southern and especially the Porongurups, with its cooler ripening conditions and especially its cooler overnight temperatures. Typically, the Riesling wines made from this region are delicate, crisp and dry and can age well. We had a stand out vintage in 2018; the season went like clockwork with fine conditions throughout the growing and ripening seasons, no extreme weather events, no disease risk and even the birds stayed at bay! All the fruit was harvested overnight when as cold as possible and processed promptly at the winery to avoid any risk of oxidation. Only the free run juice was used and fermented at cool temperatures with a neutral yeast to maximize the delicacy inherent in this variety.

AROMA Has delicate aromatics of lemon and lime; these citrusy characters are typical of Porongurup Riesling, along with some floral characters and hints of kaffir lime.

PALATE Beautifully flavoured while still having the delicacy that Porongurup Rieslings are renowned for, this wine has delicate lemon and sweet lime fruit flavours with a fresh acidity that contributes to its excellent persistence of flavour. The clean, crisp finish means it's a great wine to serve as an aperitif or would be delicious with a seafood entrée.

CELLARING Excellent now while young and fresh, a dry Riesling like this will also handle several years in the cellar for some bottle age complexity; it should continue to drink well for ~5 + years.



Enquiries:

Email mtv@skymesh.com.au

tel 08 9853 1136