

Doctor's Creek Reserve Noble Riesling

A delicious dessert wine with honey, beeswax and ripe apricots and a wonderful silky finish on the palate.

Winemaker:

Matt Thomson

Colour:

Medium gold.

Aroma:

A wonderful array of aromas ranging through honey, beeswax, honeysuckle, apricots and oranges.

Palate:

A full rich wine with depth of flavour, the nose follows through to the glass with honey, beeswax and ripe apricots and a wonderful silky finish.

Ageing Potential:

Perfect for drinking immediately, this wine will benefit from further cellaring.

Winemaking:

Botrytised Riesling grapes grown at Saint Clair's Doctor's Creek vineyard were selected over consecutive weeks and hand picked into 20kg baskets for transport to the winery. At each pick, after de-stemming, must chilling and pressing, the resulting sweet juice was returned to the skins in the press, and sealed up for 24 hours in a CO₂ atmosphere to help extract further sugars and flavour. After pressing for the second time, the juice was then allowed to settle and racked to old barrels for fermentation with yeast selected for its ability to withstand high sugars. A slow fermentation followed and finally the resulting batches of wine were blended, balanced and prepared for bottling.

Wine Analysis:

Alcohol 13.1% v/v, Titratable Acidity 7.5g/litre, Residual Sugar 110g/litre, pH 3.32.

Food Suggestions:

Ideal with fresh stonefruit, citrus desserts such as lemon tart or homemade apple pie with fresh cream!

