

Bass River - Single Vineyard

2023 Riesling



Style

A bright and crisp maritime cool-climate Riesling with notes of lime blossom, jasmine, citrus peel and granny smith apple on the nose. Citrus, hints of grapefruit and mandarin follow on the palate with a fine acid profile and a textured, lingering finish. This wine will continue to develop in bottle.

Vintage

2023 was wet from flowering to harvest, noted to be one of the most difficult in a decade. Summer was mild and the Riesling variety ripened later than the average and was picked in late March. This Riesling was hand-picked.

Source

Single vineyard - low yielding vines from the House Block. Soils comprise of fine sand loams over cemented coffee rock. Vine age 10 years with 2,500 plants per hectare. Cane pruned to achieve crop loads of 5.0–6.0 t/Ha.

Grapes

100% Riesling.

Vinification

All grapes were hand-picked with sugars at 12.5° Baume. Grapes were passively chilled overnight and whole bunch pressed, raked off gross lees and cold fermented in 70% stainless steel and 30% used puncheon. Once fermentation was complete, the wines were sulphured in situ until and bottled capturing freshness and acidity.

Ageing

This wine is showing good potential to age and continue to retain freshness in bottle.

Produced by Bass River – Gippsland

Bass River Vision: Estate Grown and Produced

Styles: Bass River specialise in grape varieties suited the cooler climate of Gippsland: Pinot Noir, Chardonnay, Riesling, Sauvignon Blanc and Pinot Gris.

Winemaker: Frank Butera **Viticulture:** Pasquale Butera