



S. C. PANNELL  
WINEMAKER

# Lenswood Riesling 2018

Steve has always loved Riesling and in a formative moment early in his career in a well know Adelaide bar he was introduced to and subsequently fell hard for a German Riesling made by JJ Prum. You could say from that moment on a Riesling was always on the cards and all that was needed was the right opportunity.

Just such an opportunity was presented in February 2018 when Geoff Weaver offered all five tonnes of his Lenswood Riesling. With a ludicrously low pH and flavors that reminded Steve of his favourite Mosel producer an O.D.D style followed. Off Dry and Delicious, Steve makes no apologies for the style and won't be offended if people choose not to consume it.

## VINTAGE

The Adelaide Hills 2018 vintage was, thankfully, a gentle and kind affair. Good winter rain, late budburst and a cool, mild harvest gave the grapes natural acidity and vibrant fruit flavours. Ideal conditions for a balanced crop and therefore, balanced wine.

## WINEMAKING

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|------------------------|---|
| <b>Variety</b>         | 100% Riesling                             |
| <b>Varietal Origin</b> | Rheingau, Germany                         |
| <b>Vineyard</b>        | Lenswood                                  |
| <b>Process</b>         | Hand harvested using only free run juice. |
| <b>Alcohol</b>         | 11%                                       |
| <b>Ph</b>              | 2.98                                      |
| <b>TA</b>              | 8.0                                       |
| <b>RS</b>              | 27 grams                                  |

## FOR THE SENSES

|                                |  |
|--------------------------------|--|
| <b>Flavour Profile</b>         | Aromas of lime marmalade, white flowers, bees wax and ginger with a sweet green apple and lime cordial palate.   |
| <b>Structure &amp; Texture</b> | Light, rippling texture, dangerously slippery, promotes a swallowing reflex that soon sees the bottle emptied. The green apple acidity lengthens the palate and the finish dances with alpine strawberry. Poised and balanced acidity and sweetness. |

## CELLARING

Confidently ten years.

## SERVING

No reason needed. Matches well with crispy skin barramundi or Thai fish cakes.

