

2004 Spy Valley Dry Riesling

Harvest Date	23-25 April 2004
Brix at Harvest	21.1 - 21.9 °Brix
Winemaker	Ant Mackenzie and Jayne Cosgrove
Residual Sugar	5.5 g/L
pH	2.95
TA	7.6g/L
Alcohol	12.5% v/v
Vineyard	Johnson Estate
Soils	Shallow and stony soils with overlying sandy loam.
Release Date	March 2005
Cellaring	3-5years
Winemaking	After picking and pressing the individual parcels were tank fermented at warm temperatures. At the end of fermentation the wines were racked off the yeast lees and aged for nine months prior to blending and bottling.
Colour	Pale straw
Bouquet	Blended to highlight the mineral and citrus notes commonly exhibited from this site.
Palate	Pure and focused. The palate shows crisp citrus notes and a slate and mineral texture. The finish shows a linear acid structure and dryness.

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