



Flametree
MARGARET RIVER

FLAMETREE WINES FRANKLAND RIVER BOTRYTIS RIESLING 2010



Grape Variety / Region: 100% Frankland River Riesling

Winemaking Notes: Botrytis infected bunches were hand harvested to make this wonderful 2010 vintage sticky. The bunches were crushed, chilled and then allowed to soak on skins overnight, before gentle pressing the next day. The juice was then fermented with a special yeast, tolerant to high sugar levels. We allowed the ferment to progress until the alcohol reached 10.5%.

Tasting Notes: It is a once in a lifetime event for a winemaker to get the chance to make a wine with such amazing botrytis and high levels of sugar. The nose shows strong stone fruits, apricot, peaches and dried pears. Lovely rich, thick fruit flavours are complemented by wonderful fresh acidity.

Alcohol: 10.5%

Cellaring: Up to eight years