

## FLAMETREE WINES FRANKLAND RIVER LATE HARVEST RIESLING 2011



Grape Variety / Region: 100% Frankland River Riesling

Winemaking Notes: Long hang time of 8 weeks after all the other grapes were harvested has resulted in this classic Late Harvest Riesling. The fruit was harvested with shrinkled berries, then crushed, chilled and given six hours skin contact in the press before pressing. Much of the flavour in these styles is derived from the skins. The clear juice was fermented with a neutral yeast strain before being filtered and bottled.

Alcohol Content: 10.0%

Tasting Notes: Whilst Late harvest wines don't have the weight and complexity of Botrytis wines they have great freshness and lively fruit flavours. The nose shows lime, orange blossom, apricot and pineapple fruit flavours. The palate is fresh and long, complemented by wonderful fresh acidity.

Cellaring: Up to four years

