

# castle rock estate

2016

## Porongurup Riesling (Museum Release)



### ASSESSMENT

**Colour:** Pale and vibrant yellow, maintaining its youthful green hues.

**Bouquet:** With a number of years maturation, there is youthful intensity with lime juice backed by a delicate fragrance of orange blossom and dried herbs giving a bouquet that is zesty and fresh, with great depth.

**Palate:** The feature of the palate is the tightly wound structure that is enveloped by beautiful rich lime and ripe lemon essence. This fruit richness provides the generosity and succulence that is so appealing, and that will continue to evolve with further cellaring. The core of natural acidity creates that great structure, finesse and length for the wine. The balance between the fruit generosity and tight acid structure is the hallmark of Castle Rock Rieslings. Lively, crisp, with lovely citrus energy defying its age. It maintains its attractive delicacy and, whilst having a number of years' maturation will continue to blossom with age up to 2030 and beyond.

### FOOD ACCOMPANIMENT

Ideal aperitif wine, will also accompany fish, delicate crustacean and mild Asian dishes.

### CELLARING POTENTIAL

Excellent ageing potential. It will continue to improve through its first year and then plateau, should drink well for another ten years (to 2030) and beyond.

### AWARDS

SILVER 93 Points, Wine Show of WA 2020

### TECHNICAL

Harvest Date: 3 March 2016

Bottling Date: 15 March 2016

Alc: 11.5%

pH: 3.05

T.A.: 7.4 g/L

Residual sugar: 1.4 g/L



2660 Porongurup Road  
Porongurup WA 6324  
PO Box 891  
Albany WA 6331

Telephone +61 8 9853 1035  
castlerockestate.com.au  
diletti@castlerockestate.com.au