castle rock estate

2021

Grüner Veltliner

ASSESSMENT

Colour: Bright, pale lemon.

Bouquet: Funk and flint up front on the nose from the barrel

ferment, backed by pear and hints of lemon curd.

Palate: Palate shows great fruit weight and intensity, with bouquet characters carrying through. This is framed by barrel derived texture interwoven with natural acidity. The wine is

fresh and slippery with a medium finish.

FOOD ACCOMPANIMENT

Traditionally pairs well with delicate meats, think roast pork or veal schnitzel. Alternatively, Fish and Chips on a warm sunny day.

CELLARING POTENTIAL

Up to 10 years with careful cellaring.

TECHNICAL

Harvest Date: 16 March 2021 Bottling Date: 16 August 2021

Alc: 12% pH: 3.1 T.A.: 7.1 g/L

Residual sugar: 0.18 g/L



