

# castle rock estate

2022

## Diletti Riesling Porongurup



An alternative/'old-world' approach to our house style of Riesling production, exploring the relationship between texture and Riesling acid structure.

Machined harvested fruit from select Riesling blocks, free run juice, light settling before being racked to barrel with some solids. Fermented and matured in older French Puncheons, left on lees for 10 months with minimal stirring.

Bright, lemon colour. Nose opens with flinty barrel ferment characters but soon evolves in the glass to perfume of rich florals. A weighted palate, textually rich with great length, and acid structure. Flavours sit in a richer spectrum than the other CRE Rieslings, lemon curd mixed with barrel ferment funk.

### **FOOD ACCOMPANIMENT**

Pair with meals such as Caramelised Onion tart, Quiche, Roast Chicken and Oily Fish.

### **CELLARING POTENTIAL**

Enjoy now or alternatively allow it to gain complexity and interest as it ages for up to 10 years.

### **TECHNICAL**

Harvest Date: 21 March 2022

Bottling Date: 13 February 2023

Alc: 12.0%

pH: 3.08

T.A.: 8.6 g/L

Residual sugar: 0.0 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