

castle rock estate

2022

RS21 Riesling Porongurup

The RS21 Riesling is a medium dry Riesling which has wonderful balance between natural acidity and the residual sugar left in the wine.

ASSESSMENT

Colour: Pale Lemon.

Bouquet: An aromatic nose showing a blend of green tropical fruits such as feijoa, kiwi fruit and finger lime.

Palate: The green tropical aromas lead into the palate, creating a rich and supple mouthfeel, lifted by delicate notes of citrus blossom. The Riesling acid structure is in excellent balance with the sugar and provides a clean and refreshing finish.

FOOD ACCOMPANIMENT

This wine can be matched with a wide range of light dishes due to its great balance. Great on a hot summer's day, used as an aperitif or to complement spicy Asian cuisine.

CELLARING POTENTIAL

Designed to be enjoyed now, though will gain toasty aged Riesling characters with careful cellaring for up to 20 years.

TECHNICAL

Harvest Date: 25 March 2022

Bottling Date: 8 June 2022

Alc: 10.5%

pH: 2.91

T.A.: 7.5 g/L

Residual sugar: 21 g/L



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