

castle rock estate

2023

A&W Riesling Porongurup



Named in honour of Angelo and Wendy, who founded Castle Rock Estate by planting the first Riesling vines in 1983. Careful fruit selection creates a Riesling of finesse and purity, that expresses the greatness of our site.

All estate fruit. Sourced from the best performing Riesling blocks. Hand harvested fruit from best rows. Fruit selection, chilled overnight, whole bunch pressed to 450 L/T. Light solids included in ferment. Cool ferment in stainless steel tank with inoculated yeast. Left on lees for 4 months post-ferment.

Bright, pale Lemon in colour. A delicate yet fragrant nose, white florals crushed curry leaf and hints of flint. There's weight to the palate, with a super fine, delicate acid structure expected of our A&W Riesling. Lees contact has added a more-ish textural element. A seamless mouthfeel, with a long and lingering finish.

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 at least 20 years

TECHNICAL

Harvest Date: 5 April 2023

Bottling Date: 15 August 2023

Alc: 12%

pH: 2.99

T.A.: 9.4g/L

Residual sugar: 0.1 g/L



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

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