

# castle rock estate

2023

## Diletti Riesling Porongurup



Named in honour of the Diletti family who founded Castle Rock Estate, this range of wines explores the idea of textural wines. The textural component of this Riesling is derived from solids inclusion, lees contact and barrel maturation.

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. Rich florals, curry leaf and lime zest jump from the glass. The natural balance of fruit to acid is superb, with the time in barrel only working to soften the edges of the wine, making a supple mouthfeel. Lees derived texture sits well within the fruit adding an extra dimension of complexity. The finish is super fine and long, with a subtle saltiness leaving the mouth watering.

### **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: 29 March 2023

Bottling Date: 12 February 2024

Alc: 12.0%

pH: 3.14

T.A.: 8.8 g/L

Residual sugar: 0.0 g/L



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