

2023

Grüner Veltliner Porongurup

The signature white grape variety of Austria, Grüner Veltliner is well suited to our premium cool climate viticulture and winemaking at Castle Rock Estate.

All estate fruit. Handpicked, whole bunch pressed, free run juice and medium pressings, light settling before being racked to barrel with some solids. Fermented and matured in older French Puncheons and Barriques, left on lees for 5 months with minimal stirring.

Pale lemon in colour. Guava leaps from the glass, clean and refreshing. The palate is bright, delicate and fresh. The guava carries through, backed by feijoa and subtle spice. There's a hint of richness from lees contact, adding a savoury element to the wine as seen in previous vintages. Lingering 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: 22 March 2023 Bottling Date: 15 August 2023

pH: 3.39 T.A.: 6.1 g/L R.S.: 0.1 g/L

Alc: 11.5%



