

castle rock estate

2024

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 with a hint of green. Nose is perfumed with white florals, talc and crushed curry leaf. Bright and elegant on the palate with nice fruit weight, full of lime juice and zest, subtle sherbet edge. A super fine acid line drives a very long finish, with lingering hints of mineral/slate.

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: 8 March 2024

Bottling Date: 20 August 2024

Alc: 11.8%

pH: 2.87

T.A.: 8.1g/L

Residual sugar: 0.47 g/L



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