

castle rock estate

2024

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. Perfume of white florals, rocket and hints of flint. Delicate, yet, also supple with great fruit weight. Honey dew melon mixed with white florals and a touch of white pepper spice. There's a nice saline edge to the wine. Well balanced with a 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: 24 February 2024

Bottling Date: 20 August 2024

Alc: 12.5%

pH: 3.19

T.A.: 6.6 g/L

R.S.: -



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