

# castle rock estate

2024

## RS21 Riesling Porongurup



We explore the historic relationship between Riesling acid structure and natural residual sugar with the *RS21 Riesling*. The aim is to strike a balance between the two components where neither dominates the other, for us, we found this to be at a Residual Sugar level of 21g/L.

All estate fruit. Select parcels of free run juice held cold and stabilised with solids before a cool, two-week ferment. Fermentation arrested early to finish with 21g/L residual sugar remaining.

Bright, pale Lemon. A complex nose showing a blend of feijoa, guava and grapefruit. The palate opens rich and supple, with a fine acid line keeping the palate bright and fresh, subtle flint throughout. The balance between residual sugar and acid is on point. A dry, textural finish creates a more-ish element.

### **FOOD ACCOMPANIMENT**

This wine can be matched with a wide range of light dishes due to its great balance. Great on a hot summer's day, used as an aperitif or to complement spicy Asian cuisine.

### **CELLARING POTENTIAL**

Designed to be enjoyed now, though will gain toasty aged Riesling characters with careful cellaring for up to 20 years.

### **TECHNICAL**

Harvest Date: 23 Feb 2024

Bottling Date: 5 June 2024

Alc: 11.4%

pH: 3.16

T.A.: 6.4 g/L

Residual sugar: 21 g/L



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