

castle rock estate

2024

Riesling Porongurup



Since its inception in 1986, this Riesling has been the flagship of our Rieslings, capturing the pure fruit expression of our unique site along the Porongurup Range.

A blend of all our Riesling blocks. Fruit was machine harvested, with only the free run juice (first 450L/tonne) being used in the wine. Juice underwent a cool ferment in stainless steel tank with inoculated yeast. Short maturation before bottling to retain freshness.

Light, pale lemon in colour, with a hint of green. An attractive perfume of citrus zest, talc and white florals. An elegant palate, with amazing balance between plush fruit and a super fine acid line. The palate is full of lime juice, framed by a saline/mineral edge. A classy wine of focus and finesse, with a lingering finish.

FOOD ACCOMPANIMENT

Ideal aperitif wine, will also accompany fish, delicate crustacean and mild Asian dishes.

CELLARING POTENTIAL

Excellent ageing potential, at least 20 years with careful cellaring.

TECHNICAL

Harvest Date: 27 February 2024

Bottling Date: 5 June 2024

Alc: 11.5 %

pH: 3.05

T.A.: 6.8 g/L

Residual sugar: 0.8 g/L



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