

castle rock estate

“We aim to produce Riesling with fruit purity, finesse and balance; wines that reflect this unique Australian region.”

2024 Castle Rock Estate ‘A&W’ Riesling (Porongurup, WA)

Named in honour of Angelo and Wendy, the founders of Castle Rock Estate. All Estate fruit. The grapes are only sourced from the best performing Riesling blocks. It was 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.

Harvest: 08/03/2024 | Alc: 11.8% | pH: 2.87 | T.A.: 8.1g/L | R.S.: 0.47g/L

2023 Castle Rock Estate ‘Diletti’ Riesling (Porongurup, WA)

This wine is about texture and complexity built around the tight Riesling structure yet still displaying its Riesling DNA. All Estate fruit. Machined harvested fruit from select Riesling blocks, free run juice, light settling before being racked to barrel with some solids. Fermented and matured in older French Puncheons, left on lees for 10 months with minimal stirring.

Harvest: 29/03/2023 - 04/04/2023 | Alc: 12.0% | pH: 3.14 | T.A.: 8.8g/L | R.S.: 0.00g/L

2024 Castle Rock Estate Riesling (Porongurup, WA)

This is our flagship wine that captures the pure fruit expression of our unique site along the Porongurup Range. All estate fruit. Vine age 24-41 years. Machine harvested, blend of all 6 Riesling blocks. First 450 L/T used only. Cool ferment in stainless steel tank with inoculated yeast. This creates a Riesling with a clean acid structure, elegant palate and fresh flavours of citrus and florals. Fine and delicate as a young wine, yet will age gracefully for 20+ years.

Harvest: 27/02/2024 - 08/03/2024 | Alc: 11.4% | pH: 3.05 | T.A.: 6.8g/L | R.S.: 0.80g/L

2024 Castle Rock Estate ‘RS21’ Riesling (Porongurup, WA)

We explore the historic relationship between Riesling acid structure and natural residual sugar with the RS21 Riesling. 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, creating a ‘medium-dry’ style Riesling where we seek to find a balance between acid and sugar without either being dominant.

Harvest: 23/02/2024 - 08/03/2024 | Alc: 11.4% | pH: 3.16 | T.A.: 6.4g/L | R.S.: 21.0g/L

2024 Castle Rock Estate ‘Skywalk’ Riesling (Porongurup, WA)

The Skywalk Riesling offers a great contrast in style to our flagship Riesling. Although made in the exact same way as our Porongurup Riesling, we have utilised the medium pressing portion of juice from each Riesling block. All Estate fruit. The medium pressings of the 2024 Riesling fruit, cool ferment in stainless steel tank with inoculated yeast.

Harvest: 27/02/2024 - 08/03/2024 | Alc: 11.4% | pH: 3.26 | T.A.: 6.5g/L | R.S.: 0.06g/L