

# ROSS HILL

## Monocle Riesling 2023

**VINTAGE CONDITIONS:** Abundant rain and cooler temperatures in winter led to a late start to the growing season. Through spring and summer, the vines experienced cooler temperatures and wetter soils, meaning the vines could take their time to ripen the fruit. The final ripening happened in cool, dry conditions, ideal for flavour, acid and tannin development.

**VINEYARD:** Orange District

**VARIETAL:** Riesling

**WINE ANALYSIS:** 11.5% v/v, pH 3.01, TA 9.4g/L

**MATURATION:** Controlled steady barrel ferment in neutral French oak

**COLOUR:** Straw yellow with green tint

**NOSE:** Notes of mandarin and orange blossom

**PALATE:** Oak ferment creates a textual palate with seamless acidity and lime citrus

**CELLAR:** Drink now to 10 years plus



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