

# David Franz

## Riesling



### Tasting Notes:

Ripe and seductive limes supported by lifted perfume of lemon, thyme, jasmine and dry summer grasses with hints of juniper and aromatic dried herbs. Firm crisp and full bodied (for a Riesling) with beautiful balancing acid that gently grips the cheeks.

### Production Notes:

This Riesling is from 80-year-old dry-grown vines (clone unknown but Dave calls it “bloody tasty”) planted on Mick Hearnden’s Eden Valley old vine block, which is windblown sandy loam over granite. Harvested at night then wild fermented partly in old oak (pressings) and partly in stainless steel (free run juice). Long ferment – seven months quite cold with the aim to create a super-textural, layered expression of this variety. Bottled unfiltered. 5.5g/L residual sugar. 650 cases made.

### Cellaring:

Drink now but can age for years.

### About David Franz:

David Franz Lehmann started producing small-batch wines from the vine to the bottle under his own name in 1998. Each bottle of wine is carefully hand printed and wrapped before being placed in a hand printed carton then sent out into the wide world to find their way to you.

### Barossa Valley Facts:

- The wine industry of the Barossa Valley was founded by German settlers.
- The plantings of Semillon in the Barossa Valley have evolved to develop its own unique pink-skinned clone.
- Barossa has been making wine since 1848 and has since been phylloxera free.