

Koerner

"Watervale" Riesling



Tasting Notes:

Aromatic with texture and spice. Baked apples, ginger, lime and honeysuckle evolving into stone fruit and yeasty baking spices with a fine, chalky texture.

Production Notes:

Hand harvested and destemmed. 18 hours in press, cold settled off dirt and heavy solids for 3 days. Natural fermentation in 60% Steel, 30% ceramic amphora & 10% Slavonian oak Demi-Muid for 2 months. Aged in Stainless steel on fine lees for 8 months. Unfined and unfiltered. 660 dozen. SO2: 28F, 60T.

About Koerner:

Brothers Koerner is It's a partnership between two brothers, Damon and Jono, whose parents own an old vineyard in Clare. Their wine showcases two regions, Clare Valley and Adelaide Hills. Both areas are climatically unique and produce distinctly different wines. Their aim is to produce light, fresh, textured and well-structured wine with high drinkability.

Cellaring:

Drink now or cellar through 2025.

Clare Valley Facts:

- The first vineyards were planted and wines produced in the early 1840s.
- The high diurnal temperature variation ensures deep color and heavy concentration of flavors.
- Clare Valley accounts for 1.3% of the nation's crush.