

KIMBARRA WINES *A FAMILY PASSION*

2004 Kimbarra Riesling

Grape Variety: Riesling
Fruit Grown: Kimbarra Vineyard, Great Western, Grampians
Date Harvested: 6th April 2004

Consultant Winemaker: Ian McKenzie
Fermentation Period: 30 Days
Maturation: In stainless steel tank until bottling.

Bottled on: 23rd September 2004
Alcohol content : 14.0% VOL
Cellaring Potential: Under ideal conditions 7 years plus.

Style:

Quite rich with ripe citrus and tropical aromas. This wine has plenty of flavour and depth but above all it has great length and mouth feel. A clean crisp mineral finish.

Food match:

This is the ideal wine for a lazy host, it will complement just about any choice of canapés from lime cured scallops served on crispy wontons with coriander dressing to a simple dish of warm Kalamata olives or a bowl of mixed nuts straight from the packet.

Winemaking:

The grape must remained chilled for eight days before yeast inoculation in order to extract maximum fruit and mineral characters. Following this the ferment was carefully temperature controlled to further enhance the flavours.

Vines:

Riesling was first planted at Kimbarra in 1977. An area of 1.4 hectares was established on a South Westerly aspect with trellising set out across the slope on contour lines using all timber posts and wires set at 900mm high. Rows were set at 3 meters apart and vines planted at intervals of 1.5 meters. Initially dry grown, drip irrigation was introduced at one dripper per vine in 1982 and 1983 after a deep root system had been established. These vines are annually cropped at a conservative level of between five and six tonnes per hectare

Vintage:

Good rains Following some frosting after grand finals day and into early October recovery in the vineyard was remarkably well, giving some of the best growth in recent years. January to March 2004 was dry and mild leading into an easy vintage. The Cabernet Sauvignon was picked a full month later than the previous year and the slow ripening together with smaller than average berries gave some excellent fruit flavours for the winemaker to work with.



Awards:

Reviews:

Winestate ***1/2 Stars