

PILLITTERI ESTATE

2008 RIESLING ICEWINE

TASTING NOTES

THIS 2008 RIESLING ICEWINE DAZZLING WITH A RADIANT LIGHT STRAW COLOR EXUDES WITH LEMON DROP SHERBET AND MANGO AND APRICOT SORBET WITH A SPLASH OF HONEY FLAVOURS OF PINEAPPLE GRANNY SMITH APPLE COCONUT AND GRAPEFRUIT FLOOD THE PALATE LEAVING YOU BEGGING FOR MORE. SO BRILLIANTLY BALANCED WITH A ACIDIC SPINE WHICH RACES THROUGHOUT THE JOURNEY AND ONWARD TO A CLEAN YET WARMING FINISH PERFECT FOR AN APERITIF OR PAIRED WITH SPONGE CAKE AND FRUIT SALAD OR BETTER STILL DRINK AFTER DINNER IN THE MOONSHINE.

PRODUCTION NOTES

THE FRUIT FOR THE RIESLING WAS PICKED EARLY JANUARY 2009 AT 39.4% BRIX AFTER SEEDING WITH DV10 YEAST. THE FERMENT WAS UNDERTAKEN FOR A PERIOD OF 10 WEEKS AT 12OC.

THE WINE WAS RACKED OFF GROSS LEES AND PROTEIN STABILIZED PRIOR TO STERILE FILTRATION.



AWARD WINNING ICE WINE