

# Native Point



## Native Point Riesling 2009

### TASTING NOTES

---

#### THE WINE

---

Pale, yellow straw colour.  
The nose displays classic lime aromas with a floral lift.  
The lime juice characters follow through to the fresh crisp palate with lemon pith notes and flinty acidity.  
Dry and vibrant with lingering freshness and purity of fruit.

#### FOOD PAIRING

---

An aromatic wine that matches well with fragrant Thai cuisine. The distinctive citrus flavours are a refreshing contrast to spicy dishes.  
Also pairs well with seafood with their own natural sweetness, smoked salmon, trout and shellfish.

### VITICULTURE INFORMATION

---

Cool start to the season with windy conditions throughout November. Our sheltered site was well protected during flowering, resulting in good fruit set. The drying winds however depleted soil moisture levels early in the season with the vines responding by producing smaller and fewer bunches.  
The ripening period was dry and warm allowing full flavour development in all varieties. A high quality, very low yielding year.

#### WINEMAKING NOTES

---

Minimal handling to retain the pure delicate aromatic flavours.  
Bunches lightly pressed, followed by one month cold fermentation in tank.  
Potential to age 10+ years.

### WINE SHOW MEDALS

---

Silver: 2010 Wrest Point Royal Hobart International Wine Show  
Silver: 2010 Tasmanian Wine Show  
Bronze: 2011 Tasmanian Wine Show



### THE VINTAGE

---

#### VINTAGE INFORMATION

---

Vintage	2009
Harvest Date	7/04
Yield	4.5t/ha
Clones	GM110 GM198 GM239
Region	Tamar Valley, Tasmania
Winemaker	Julian Alcorso
Alc/Vol	12.2%
Total Acid	7.8g/L
pH	3.6
Residual Sugar	4.0g/L