



ROSS
BAROSSA

2010 SINGLE VINEYARD RIESLING

100% Barossa Riesling

Vintage:

The 2010 vintage was preceded by good winter rains that saw the end of the drought years and provided good canopies. The Riesling grapes were harvested in the first week of February with warm days and cool evenings the normality.

Single Vineyard:

Riesling grapes are selected from the Ross Family Estate Vineyard, from the 'Gully Block'. In this cool sub-region the grapes ripen on the Southern facing slopes, benefiting from the gentle gully breezes. The aspect is free from frost and the soil is a fine grain loam.

Winemaking:

The grapes are gently crushed directly into the air bag press. Only the 'free-run' juice and the earliest stages of the pressing cycle are used in this wine as they contain the purest fruit flavours. After settling, the yeast is added and fermentation takes place at cool temperatures. Bottling takes place on the Winery's own bottling line soon after the vintage has concluded.

Tasting Evaluation:

This individual wine is crafted to display purity of fruit and vibrancy. The nose is full of fresh lime juice with nectarines and white peaches. The palate has a lively acidity, balanced with a minimal amount of sweetness from the pristine fruit flavours and citrus pith. A great choice.

Analysis Post Bottling:

SO₂: 33/141 ppm

pH: 2.86

Titrateable Acidity: 8.2 g/L

Alcohol: 12.9%

Residual Sugar: 4.92 g/L



ROSS WINES BAROSSA

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