

2024 CLARE VALLEY RIESLING

PAULETTS CLARE VALLEY SELECTION

VARIETY	100% Riesling
FRUIT SOURCE	Clare Valley

VINTAGE

The season began relatively dry in August, September, and October, compared to the previous two growing seasons, resulting in low disease pressure early on. Flowering at Watervale started in late October to early November, approximately two weeks ahead of the 10-year average and at least a month earlier than the 2023 vintage. Rainfall was slightly above average in December and early January but quickly dried up. January and February were warm to hot, with nine consecutive days above 33 degrees in early March, accelerating harvest. Minimal to no rain during harvest kept disease pressure low, with no interruptions.

BOTTLED	July 2024					
WINE SPECIFICATIONS	Alcohol	12.0%	Total Acidity	7.5 g/L		
	рН	3.00	Reducing Sugar	4.2 g/L		
COLOUR	Pale straw green.					
AROMA	Bright, fresh, and inviting, this wine showcases abundant brown lime, citrus florals, lemon, and a blossomy perfume, with underlying notes of tropical fruits and white nectarine.					
PALATE	Juicy and generous, this wine features flavours of brown lime cordial and zesty lemon and lime. Well-managed acidity provides exceptional balance and focus, resulting in a long, persistent finish.					
WINEMAKING NOTES	Machine harvested, destemmed and gently pressed taking only the free run juice. Fermented in stainless steel using a neutral yeast strain, stabilised filtered and bottled young to capture the purity of Riesling.					
CELLARING	Drink now or be rewarded with 15 years bottle development.					
FOOD IDEAS	Fresh South Australian seafood.					
AWARDS & ACCOLADES	GOLD 2024 Royal Adelaide Wine Show GOLD 2024 Melbourne Royal Wine Awards – 95/100 SILVER 2024 Canberra International Riesling Challenge 95/100 2025 The Real Review 93/100 2025 The Vintage Journal, South Australian Wine Guide					

