

Tasting Notes

Made from bunches of Riesling from **very low yielding vines hand-picked** long after the general Bethany harvest, this elegant late Harvest Riesling shows wonderfully complex notes of **red apples, crème brûlée and white flowers**. The palate has zesty citrus and orchard fruits layered with orange blossom honey that sit atop **a luscious yet fine structure of zippy acidity and great length**. With careful cellaring, it will improve with depth and flavour complexity. It goes wonderfully with fruit tarts, soft, creamy cheeses and even spicy Asian dishes.

Vineyard Notes

The Riesling grapes are sourced from our Schrapel family vineyards planted on the contours below the Bethany Cellar Door. The **vines are 40 years old**, and are **hand pruned** to a bud count of 50 buds per vine to limit yields, typically 2.5 tonne/ha. Two weeks prior to harvest, the fruiting canes or cordons are hand pruned to sever the cordons from the mother vine. The grapes dehydrate in the sun to be picked 2 weeks later.

The **fruit appearance is raisin in colour** being reduced to half the normal berry size, 'drawing' some of the sap from the cordon to equalise moisture levels.

Vintage Report

For us in the Barossa Valley, and more specifically for our little patch of dirt on the Eastern ridge of the Barossa Foothills, the weather conditions **this year were just about perfect; warm ripening days, cool nights, a couple of splashes of rain** in January and February, and a **wonderful Indian summer** through March and April **allowing long, slow ripening of the grapes**. The upshot is that the fruit we harvested was perfectly ripe, with balanced fruit flavours, good natural acidity, lovely purity of expression and balanced sugar levels. All this means one thing – great wines! From our first pick on 19th February (Semillon) to our last pick on 25th April (Mataro) we were over the moon with the results.

Winemaking Report

Traditional Australian dessert style table wine. This wine only receives minimal skin contact with light and gentle processing to separate the juice. This is followed by a slow, cool ferment with selected yeasts for a higher sugar ferment and to preserve varietal fruit aromatics. The result is a sweet dessert style, luscious but balanced by acidity.

Reviews

Awards

BRONZE - 2017 CANBERRA INTERNATIONAL RIESLING CHALLENGE

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Select Late Harvest Riesling 2017

Region

Barossa

Blend

100% Riesling

Acidity

8.3 g/L

Alcohol/Volume

7.8%

Residual Sugar

124 g/L

Wine Maker

Alex MacClelland

