

MOORILLA

'praxis' sparkling riesling 2023



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Conor Van Der Reest

Grape(s): Riesling

GI: Tasmania

Site(s): St Matthias Vineyard, Tamar Valley

Vintage notes: 2023 was the third low-yielding year in a row, with crop levels again being about 60% lower than usual. Wintry weather dominated the entire state through to Christmas, and the resulting poor fruit set meant we had little fruit to ripen. Cool weather through summer meant that vintage was very late and even with low fruit levels, harvest was delayed by three to four weeks (depending on the variety). Quality is very high, and given the low yields and the extended hang times, fruitiness is still pronounced.

Vineyard notes: The St Matthias vineyard sits on the rising west bank of Kanamaluka / River Tamar, fifteen kilometers north of Launceston in northern Tasmania. Soils are ancient volcanic and newer, silty clay soils as well as granite outcrops, moving from 10 to 115 meters above sea level across the vineyard. Facing east, the full sun on the west bank is tempered by near constant cool breezes, helping to ensure long and cool ripening conditions and limit the spread of botrytis.

Winemaking: As usual, juice phenolics were very low, so pressings were combined with free-run juice for cold-settling. Parcels were kept separate for individual treatments and cool-fermented (12°C). The base wines were kept on lees for a month before tirage at the start of June. The wine was disgorged after six months on lees. Dosage was 5.6 g/L.

Closure: Ganau Uniq Cork **ABV:** 13.2%

LEGEND tasting notes: St. Matthias vineyard produces riesling with more intense tropical fruit characters that are well suited for a minimally-aged sparkling wine. The aim of the lees aging is to provide mouthfeel rather than obvious autolytic characters—so the wine remains aromatic with lots of forward fruit. Flavors of lemon aspen (a floral native citrus), kiwi, green pineapple and finger lime on the nose, with white pepper, slate, and citrus oil adding complexity on the palate. Slightly lower pressure than typical traditional method sparkling, creating creaminess and openness on the palate.

Production size: 2067 dozen