

# SEPPELTSFIELD

watervale riesling 2024



**LEGEND**  
AUSTRALIAN WINE IMPORTS

**Winemaker:** Fiona Donald

**Grape(s):** Riesling

**GI:** Clare Valley

**Site(s):** Carlsfield vineyard in Watervale, Clare Valley

**Vintage notes:** The season began with a relatively dry winter and early spring, leading to an early budburst and flowering, followed by a wet period up until Christmas. This rain topped up the soil moisture profile ahead of a dry summer and autumn, providing close-to-perfect ripening weather with low disease pressure. Riesling ripened relatively early and displays classic restraint and varietal precision. While yields are down across the board this season, quality is high.

**Vineyard notes:** A vineyard planted with up to 95-year-old Geisenheim clone riesling. The free draining soils range from red brown earth over limestone, to dark brown clay loam over silt stone and slate, which give rise to characteristic mineral structure and mid-palate richness. Elevation ranges from 380-400m, providing an extended ripening season. Vines are detail pruned and shoot thinned for canopy management.

**Winemaking:** Hand-picked. Free-run juice is cool-fermented until dry in stainless steel, with a single SO<sub>2</sub> addition made after fermentation. Brief aging on fine lees before bottling.

**Closure:** Stelvin

**ABV:** 12.5%

**LEGEND tasting notes:** Lifted notes of talc powder, lemon aspen (a floral native citrus), and fresh cut pink-lady apples. Grainy lemon wattleseed notes overlay an underlying skeletal backbone of defined mineral acidity. Great flavor depth of finely cut finger limes and textural richness of custard apple and fresh lemon curd. Massive palate length and persistence.

**Production size:** 1000 dozen

**Scores:** 94 Points (James Suckling)