

  
*Bay OF Fires*  
W I N E S  
T A S M A N I A



## 2022 Bay of Fires Riesling



### Background Information

The Bay of Fires wines were born of a desire to make cool climate wines of classical structure, combining fruit intensity with refinement, complexity and persistent flavour. The backbone of the 2022 Riesling comes from the parcels of the Tamar Valley and Relbia regions.

### Tasting Notes

Pale straw with green in colour. This Riesling has fragrant aromas of fresh lime and musk. A juicy, vibrant palate with luscious citrus and crisp mineral acidity for drinkability when young, but also rewarding time in the cellar.

### Winemaker's Notes

The fruit for this Riesling was hand harvested from the Tamar Valley and Relbia regions in Tasmania. 2022 In Tasmania was again one of many challenges, with each of the sub regions behaving even more differently from each other than usual. The Tamar Valley was well ahead of all other regions from the outset and performed strongly, with little disease pressure at all and warm sunny days bringing in clean fruit with solid flavour early in the season. The outcome of this tricky season is aromatic wines with complex flavour concentration, ripe structure and lovely mid palate.

Vintage	2022
Growing Areas	Tasmania
Grape Variety	Riesling
Winemaker	Penny Jones
Food Suggestion	Freshly caught crayfish served simply with fresh lime, coriander and a lick of salted Tasmanian cultured butter.
Cellaring	Drink now or cellar for 10+ years
Alcohol	13.34%
pH	2.87
Acidity	8.9 g/litre
Residual Sugar	2.7g/litre

