Bay of Fires
WINES
TASMANIA







Bay of Fires Riesling 2024

Background

The Bay of Fires wines were born of a desire to showcase the best possible cool climate varietal wines Tasmania can offer, combining fruit intensity, refinement and persistence of flavour. The 2024 Riesling represents the continued evolution of this wine as we explore and develop vineyard resources. Our philosophy is to nurture elegance and develop ripe flavour profiles.

Tasting Notes

Pale straw with a green hue in appearance with lifted aromas of lemon zest, flint and dried flowers. The palate is long, silky and driven by crisp mineral acidity with intense flavours of grapefruit and fresh lime.

The fruit for this Riesling is fermented at very low temperatures. This allows for a long fermentation time which aids in the development of the delicate aromatic and flavour profile.

Our Riesling is perfectly paired with barbequed lime and chilli crayfish.

Winemaker's Notes

Growing conditions could be described as near perfect for Tasmania, with the exception of some isolated frost events. The season was characterized by good winter and spring rainfalls, leading in to warm clear days and cool nights throughout the growing season. Rain events were minimal with just enough to keep canopies healthy.

crop levels on Riesling fruit required careful management to ensure clean fruit. Full flavour development was achieved with the retention of high acidity levels.

Vintage	2024
Growing Areas	Tasmania
Grape Variety	Riesling
Winemaker	Stewart Byrne
Alcohol	12.5%
Cellaring	Drink now or cellar up to 10 years.