

Orlando

2022 ORLANDO STEINGARTEN RIESLING - EDEN VALLEY

OVERVIEW

A legendary Riesling showcasing premium Eden Valley parcels. A commitment to quality has produced a wine that showcases the inherent poise and purity associated with the name Steingarten.

COLOUR

Very pale straw with greens.

AROMA

Delicate nose showing subtle kaffir notes, fresh lime and wet slate.

TASTE

Palate has pure lime character which brings a brightness to the palate. Mineral acidity provides great direction and highlights a kaffir lime note. Lovely orange blossom florals highlight the premium parcels of Eden Valley Riesling that create this wine.

ENJOY WITH

Blue cheese, walnut, fig and rocket salads, Duck confit, fresh oysters with lemon.

IDEAL DRINKING WINDOW

Now to 2042

HARVEST DATE

7th March - Wroxtton Top
8th March - Wroxtton Young Quarry

BOTTLING DATE

21st July 2022



Orlando

REGION

Eden Valley

GRAPE VARIETIES

100% Riesling

VINEYARDS

Wroxton Young Quarry (51%); Wroxton Top (49%)

VINTAGE CONDITIONS

Winter leading up to 2022 growing season welcomed high rainfall. Rainfall was also favorably high in both October and November 2021, setting up vineyards with healthy soil moisture levels leading into a dry December and start to 2022. Temperatures across the growing season varied but was generally low to average. January and February continued this trend with mild overall conditions- perfect for retaining acidity and extended ripening periods which was of huge benefit to overall quality throughout the region.

WINEMAKING

Two separate blocks of premium Eden Valley Riesling were monitored closely throughout the season and picked at optimum quality and ripeness. Harvest occurred during the cool of the night to ensure that the temperature of the grapes remained low, this ensured aromatics and freshness were retained. Each block was processed and fermented separately once receipted into the winery. Each parcel was treated meticulously throughout the process to maintain the highest level of quality the vineyards delivered for 2022. Both were fermented at low temperatures to retain varietal purity and aromatics. Once fermentation was completed these wines were then clarified and blended, then bottled immediately to capture the wine in its most vibrant state.

WINE ANALYSIS

11.0% alcohol/volume

10.5 total acid

2.72 pH

0.3 G/F; 1.1 Reb residual sugar

