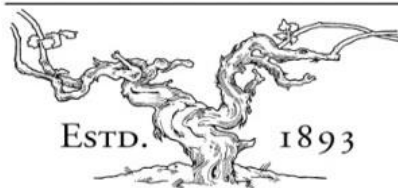


# KAESLER



## 2014 Rizza Riesling

**Grape Variety:** 100% Riesling

**Vineyard Soils:** Loam over clay (Nuriootpa)

**Vine Age:** Riesling planted 1965

**GI:** Barossa Valley

### Summary:

*Rizza: It's time for a "Rizza" – a "Riesling" and turn of phrase "Palate cleanser".*

Made from 100% estate grown Riesling, it is a refreshing, semi-sweet style of wine with good tangy acidity and a clean finish. It is low in alcohol and perfect to enjoy with spicy foods or equally as a drink by itself. It is an interesting and enjoyable wine that appeals even those who don't do sweet styles.

### Vinification:

Hand-picked fruit. Harvest was on the 12<sup>th</sup> February 2014, early morning pick. Cold pressed, left to settle for 10 days. Warmed natural yeast added, producing cloudy fermented juice to promote texture and shape. Fermentation was around 2.5 weeks with a close eye kept on the sugar levels to get the amount just right.

Fermentation was stopped ending on to -1. Wine left to cool for the next few months. Lightly filtered. Bottled on the 14<sup>th</sup> July 2014.

**ALC** 9.0 %      **pH** 2.87      **TA** 7.0 g/l

### Tasting Note:

**Colour:** Light straw.

**Nose:** Tropical with bright guava, mango, pineapple and lychee. The nose has great twists of roses and cinnamon.

**Palate:** The tropical theme continues onto the palate. It's sweet – spicy but light due to the low alcohol.

**Notes:** Enjoy this wine with Asian spicy foods, fresh fruit and cheese, dessert or serve it chilled as a refreshing aperitif on a hot day. It is also terrific any time before or after a meal.



★★★★★ 5 Star Rated Winery – James Halliday - Australian Wine Companion

[www.kaesler.com.au](http://www.kaesler.com.au)



[facebook.com/KaeslerWines](https://facebook.com/KaeslerWines)



[@kaeslerwines](https://twitter.com/kaeslerwines)



[@kaeslerwines](https://instagram.com/kaeslerwines)