



2010 SERENDIPITOUS SELECTION

In some years, the vineyard can produce some unexpected surprises and 2010 created one in particular. Upon deciding that a part of one of our Riesling blocks had reached optimum flavour-sugar balance, as is the norm, we picked it. We were ecstatic to taste the luscious, sweet-fruit palate of the free run juice, although more than a little surprised to discover its potential alcohol level! We decided to optimise what the vineyard had given us and make a Select Riesling, with thoughts turning to the German Auslese style (literally meaning to select out of the harvest). Although we did not select bunch by bunch, we think the wine is a wonderful expression of our site and fermented to a balance between sugar, alcohol and acid we feel to be nothing short of sublime. We hope you'll agree!

The nose has fragrant scents of white peach, honeysuckle flowers and the spice of fresh lime peel. An intensely soft and persistent palate is a harmonious amalgam of profound, clean fruit flavours with nuances of quince and stoney minerals dancing in tune with a finely woven, unbroken thread of innate acidity. The finish is long, bright and very fresh. 50g/L. Residual sugar. Screwcap.

ONLY 200 CASES MADE

WINEMAKERS: JOHN AND BELINDA THOMSON
DRY GROWN: ESTATE PRODUCED AND BOTTLED: HAND WORKED