



## BRAND'S LAIRA® COONAWARRA

### 2016 BRAND'S LAIRA OLD STATION RIESLING

<b>VINEYARD REGION</b>	Coonawarra, South Australia
<b>VINTAGE CONDITIONS</b>	Winter rainfall in 2015 was below average, but sufficient for moisture levels in the soil profile pre budburst. The growing season was also very dry, delivering only half the normal rainfall. Vintage 2016 was early due to warm October weather, but despite the early season the fruit had adequate time to develop tannins and complexity. Excellent November weather led to good and even fruit set, with higher yields than the preceding years. Moderate temperatures and weather through January to March delivered an extended ripening period and plenty of time for development of flavour and colour. Whites have good natural acidities and varietal flavours, whilst the reds all have outstanding colour and tannins facilitated by a very even veraison, small berry size, and milder ripening conditions later in vintage.
<b>COLOUR</b>	Brilliant very pale straw.
<b>AROMA</b>	A fresh and vibrant nose with Tahitian lime and Jonathan apple accompanied by subtle spice notes.
<b>PALATE</b>	Bright citrus and pear flavours through the palate supported by zesty acidity, balancing the natural sweetness of this wine, leading to a lingering textural yet juicy finish.
<b>VINIFICATION AND MATURATION</b>	The fruit for this wine was sourced from two of our blocks; the primary component from the Laira Riesling block which is adjacent to the Coonawarra township on classic Terra Rossa soil and the other component from the Kirkgate Riesling block overlooking the railway line. The fruit from the Laira block was handpicked, then transferred to the winery. The fruit from the Kirkgate block was machine harvested early in the morning, then transferred to the winery. Both block components were crushed together, and transferred to the membrane press for draining. The free run juice was allowed to drain with only very gentle pressing to a Stainless Steel tank. The free run juice was allowed to cold settle for a period of 48hrs, before racking to achieve clear juice. This clear juice was then warmed and inoculated with a chosen yeast strain before conducting a cold ferment in the Stainless Steel tank. Once the ferment was complete, the wine was racked clear off fermentation lees and transferred to a Stainless Steel tank. The wine was allowed to mature on light lees for a period of 4 months, after which time the wine was lightly fined and filtered prior to bottling.
<b>PEAK DRINKING</b>	To appreciate the fresh fruit flavours this wine will best be enjoyed from 2016 to 2020, but the firm acid structure will allow this wine to age gracefully, and with careful cellaring has the potential to be relished far beyond this.
<b>WINE ANALYSIS</b>	Alcohol: 12.0%   pH: 2.81   Acidity: 8.79g/L

*Amy Blackburn*  
Winemaker

brandslaira.com

