

Originally founded in 1990, Clarence Hill today is known for making wines style and drinkability using our family of growers.

Our grapes are sourced from vineyards in the Adelaide wine region, with this wine using the Clare Valley. Known as a warmer continental, climatic region but with cooling afternoon breezes it augers well for distinctive and flavoursome wines with acidity.

Made simply with protective winemaking this wine captures the characters well. With crisp acidity this wine utilizes an amount of residual sugar to provide balance. It is expected this wine will age gracefully in the medium term in a cool cellar.

Clarence Hill Wines made are elegant and capture classic varietal notes – they are 'Naturally Blessed Vineyards'.

2020 Riesling

Tasting Note

Colour: Bright straw green with a green

tint.

Nose: Zesty with citrus flower, nectarine

and light honey with freshness.

Palate: Crisp acidity and youthful with a

slightly sweet finish that makes your mouth water. Ivery light phenolic edge rounds out the finish aptly.

Potential: Drink now but with all good Riesling,

bottle maturation will provide extra

complexities.

Foods: Grilled King George Whiting or

lobster. Try is a gin based cocktail

with cucumber.

Technical: Alcohol: 12.5%, pH 2.9, TA 6.4, RS 9

g/L

Vintage: Very low yielding as a result of a dry

season.

Winemaking by Nick Haselgrove

