



2021 Bellarmine Riesling Dry

Region: Pemberton, Western Australia

Drink Until: 2033

Variety: 100% Riesling

Suggested food pairing: Oysters; grilled snapper.

Oak: Nil

Colour: Pale straw

Nose: Lifted white blossom, lemon zest, lime sherbet and subtle green apple.

Palate: Pure and delicate citrus with lively chalky linear acidity leading to a crisp, clean finish.

Style: Elegant, aromatic dry white wine.

Alcohol: 11.2% Residual sugar: 0.31g/l

BACKGROUND: The grapes are sourced exclusively from the Bellarmine vineyard in the high quality, cool climate region of Pemberton in south-western Australia. The vineyard is at an altitude of 220 metres above sea level. Planted in 2000 by hand, the vines are trained to Vertical Shoot Positioning (VSP) to give optimum exposure of the fruit to sunshine during the ripening season which occurs from December to March. The soils are red gravel laterite soils which provide excellent drainage and give warmth to the vines' root systems at night from the sunshine the red gravel has absorbed during the daylight hours. This results in the Riesling being ready for harvest in late February/ early March before too much rain comes in as Autumn progresses. Bellarmine wines famously makes three different styles of Riesling, each with its own story and appeal. One of very few vineyards in Pemberton to grow Riesling, which was planted by German owners, Dr Willi Schumacher and his wife Gudrun in 2000.

HARVESTED: 4th March 2021

WINEMAKING: Harvested in the cool of the night at optimum flavour levels as determined by the wine-maker regularly tasting the grapes, the fruit is treated very delicately to preserve the pristine citrus and floral aromas and flavours. This wine is made purely from the first 'free run' juice taken from the initial crushing of the grapes before any pressing of the skins occurs. "Free run" is the highest quality juice with very few phenolics which makes this dry style more delicate. The juice is cold settled for 48 hours then the clear juice is racked to a new tank away from the solids ("lees") and is inoculated with a yeast to ensure a steady fermentation occurs and to optimise the natural characters present in the fruit. The fermentation is carefully temperature controlled to achieve a gradual drop in sugar levels and to retain the maximum aromas possible. Fermentation and storage occur in stainless steel tanks and no oak is used as the aim is to encourage the wine to develop its own pristine flavours.



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WINES
PEMBERTON

AWARDS AND RATINGS:

2021 vintage:

90 Points - Erin Larkin, Halliday Wine Companion

2020 vintage:

95 Points - James Halliday

2019 vintage:

94 Points - James Halliday

2017 vintage:

94 Points - James Halliday

93 Points - Wine Showcase Magazine, New Release Tasting May 2019

2016 vintage:

Gold Medal - Wine Showcase Magazine New Release Tasting, March 2017

Silver Medal - 2016 Canberra International Riesling Challenge

Silver Medal - 2016 Perth Royal Wine Show

2015 vintage:

95 Points - James Halliday

93 Points - Gourmet Traveller WINE Magazine (Feb/Mar 2016)

Top in Category - Winestate Tasting, 2015

Bronze Medal - Canberra International Riesling Challenge

2014 vintage:

96 Points - James Halliday

Featured in Halliday's Top 100 Wines - *Weekend Australian*, Nov 2014.

4/5 stars, Winestate Best of the West 2015.

Silver Medal, 2015 Rotary RSM Bird Cameron Timbertowns Wine Show.

2013 vintage:

Gold Medal, 2013 Qantas Mount Barker Wine Show of Western Australia.

Best Riesling in Australia - Jeni Port, Wine writer.

94/100 points, James Halliday.

2012 vintage:

95 Points - James Halliday

Featured in Halliday's "Top Wines to Cellar", 2013

2011 vintage:

94 Points - James Halliday

Featured in Halliday's Top 100 Wines - *Weekend Australian*, Nov 2011.



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2008 vintage:
93/100 points - James Halliday.

2007 vintage:
91/100 points - James Halliday.