

FERNGROVE WINE CO

CRAFTED  BY HAND

It all started with us wanting to break away and do something special of our own, something different... like the secession referendum of 1933 that proposed Western Australia withdraw from the Australian Federation.

With our experience and knowledge of Western Australia's wine regions, we wanted to make a range of wines like no other, wines that proudly show the best of the pristine and cool climate Great Southern.

In going our own way, we focused on wines that our friends and family love to drink. We wanted to create something with intriguing flavours and a rich, smooth finish. Crafted by hand and fiercely independent.

2019 RIESLING

[WITH A TOUCH OF DELICIOUSNESS]



STATISTICAL INFORMATION

Appellation:	Frankland River, Great Southern
Composition:	100% Riesling
Alcohol:	13.5%
TA:	8.9g/L
pH:	3.01

KEY POINTS

Growing Region:	Fruit was sourced from our Frankland River, Great Southern vineyards.
Vintage 2019 Notes:	2019 will be remembered as one of the more difficult vintages in the region for many years. There were some badly timed rain events, hail and frost across the Great Southern region. This had enormous impact on some surrounding vineyards, but luckily Ferngrove received only minor damage. Overall, a good vintage for Ferngrove, especially against the seasonal challenges. Luckily enough the dry growing and exceptional vineyard management provided great conditions for our whites which developed a perfect balance between flavour and natural retained acidity.
Winemaking Notes:	Grapes were picked early morning from our original planting of Riesling to ensure it arrived at the winery as cool as possible. After crushing and destemming, the must was gently pressed to separate juice from skins. After cold settling juice for 2 days, it was racked off gross juice lees and inoculated with a specialised Riesling yeast. After approx. 3 weeks of steady fermentation at cool temperature, the wine was racked, stabilized and filtered before going to bottling.

WINE CHARACTERISTICS

Colour:	Pale straw.
Nose:	Floral bouquet with hints of dried apricot and grapefruit.
Palate:	A luscious citrus palate is well-balanced by racy acidity, and follows on to a lengthy finish.
Cellaring Notes:	Drink now or cellar for 3 years.
Food Pairing:	Serve with freshly shucked oysters with a squeeze of lemon/lime.

-Independence-