

@ THE WINERY

RIESLING

This famous early ripening white grape variety does not always get the understanding and appreciation it deserves.

Riesling originated in the German Rhine region and has a long history dating back to the 15th century. It is the number one variety in Germany and is also grown extensively in Alsace (France), along with Austria, Australia, Chile and South Africa.

William Macarthur first planted Riesling vines near Penrith in 1838. It was the most planted white grape in Australia until the early 1990's, when the Chardonnay juggernaut started overtaking it.

Sweeter Riesling styles were very popular in the 70's and 80's and many people remember 'Liebfraumilch', 'Blue Nun' and the various Moselle styles - wines which ended up giving Riesling a bad image.

This is unfortunate, as the modern, drier Riesling styles and the higher quality sweet 'Spätlese' or 'Auslese' are excellent wines.

Riesling flourishes in the S.A. Clare Valley and the cooler Eden Valley regions. It is also increasingly popular in the Albany and Frankland River areas of W.A.

THE WINES

Riesling wines cover the whole spectrum from dry, semi-sweet, right through to dessert wines (either botrytised or *Eiswein*).

Riesling is an aromatic variety that

produces intensely aromatic, fragrant wines of exceptional character. Aromas of citrus, honeysuckle, blossoms and green apple are most common. Being quite acidic, the wines retain an enviable freshness with a crisp minerally, citrus taste.

The acidity also gives Riesling the potential to age gracefully for years, becoming more supple and luxurious (but often with some petrol-like nuances).

At the sweet extreme of the spectrum, Riesling produces some of the world's best dessert wines, classified in Germany as *Beerenauslese* and *Trockenbeerenauslese* (intensely sweet and pronounced, deep breath, *trock-en-behr-en-ows-lay-zeh*).

FOOD PAIRINGS

Riesling (dry or off-dry styles) are versatile wines with food and can be paired with white fish, pork, lobster or scallops. It is one of the few wines that can stand up to the stronger flavours and spices of Thai and Chinese cuisine.

The slightly sweeter Rieslings can be served with rich foods like matured and blue cheeses, smoked salmon and trout.

Dessert-styles are amazing with apple pie, caramelised desserts, tropical fruit and the like, and *Eiswein* is a dessert in its own right.

Warwick Adams
Winemaker

belgravepark

WINERY
FREE TASTINGS
MEDAL WINNING WINES

Princes Highway, Cobargo
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