



MAVERICK

Trial Hill Riesling

www.maverickwines.com.au

VARIETALS	100% Riesling
VINTAGE	2017
REGION	Eden Valley, South Australia
TECHNICAL DATA	Alcohol 12.5% Total acidity 5.7 g/l Residual sugar 0.46 g/l pH: 3.05
APPEARANCE	Pale, clear yellow with golden highlights.
NOSE	Lime and citrus on the nose with persistent floral hints and blossom aromas.
PALATE	Light, lively with an elegant minerality. The lime flowers persist on the palate and length, the wine is exceptionally balanced and finishes dry with long clean flavours.
AGEING	Fermentation in stainless steel vats. Almost no residual sugar, no oak is used.
PAIRING	Suited for raw and lightly cooked shellfish or light noodle dishes with seafood, this dry Riesling will match perfectly with smoked salmon, fish and chips and light Mexican food and tacos.
READINESS FOR DRINKING	Drink over the next 2-3 years.
ORDER CODE	AU122

Made from biodynamically-farmed estate fruits, certified by NASAA as biodynamic.

