



# PENNA LANE

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## WINES

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### 2008 RIESLING

Our single vineyard Riesling is distinctively Clare Valley. Only free-run juice is fermented to make Penna Lane Riesling. The grapes are pressed gently and the collected juice chilled, clarified and fermented between 10°C and 14°C to preserve the delicate fruit flavours. Once fermented the wine is racked, fined and filtered ready for bottling to ensure maximum freshness.

#### VINEYARD

This wine is made from 100 per cent Clare Valley riesling harvested on 3-4 March 2008 at an average ripeness of 12.5° Baumé.

#### WINEMAKERS' NOTES

**Colour:** Bright, clear pale straw with slight green tinge.

**Nose:** Intensely aromatic with lifted lime and orange blossom scents.

**Palate:** Tight and fresh with concentrated citrus flavours beautifully balanced by crisp, zesty acidity.

**Food:** Glorious with oysters or freshly caught fish or simply as a deckchair wine when you're not having a beer.

**Cellaring:** Drink now or age up to 10 years.

**Winemakers:** Ray Klavins & Stephen Stafford-Brookes

#### ANALYSIS

pH: 3.0  
Total acidity: 7.7 g/L  
Alcohol: 12.9% by volume

### Penna Lane Wines

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