



Mitchelton lies in the heart of Central Victoria, sourcing from the sub-regions of Heathcote, Goulburn Valley and The Strathbogie Ranges. Mitchelton wines deliver balance, texture & complexity with consistent flavours that define the distinctive regional characteristics of Central Victoria.

Blackwood Park Riesling 2009

Variety

This white variety originated in Germany, renowned for its Riesling wines. It suits the cooler wine regions of Australia being the fourth most planted white variety. Citrus and floral aromas and flavours are most typical of Australian Riesling, with some ageing superbly. The vine is moderate in vigour with small, compact grape bunches and small, round berries.



Wine Attributes

The 2009 Blackwood Park Riesling is a fusion of the differing yet complimentary characters found in individual Riesling blocks at the Mitchelton vineyard on the banks of the Goulburn River. Pale antique gold in colour with green highlights, the wine has a delicate yet powerful nose of lifted floral and citrus aromas and a hint of musk. Flavours of freshly cut lemon and lime fill the palate, balanced by crisp acid which ensures the wine will develop superbly in the bottle.

Vineyard Information

The Mitchelton Estate formerly a grazing property known as "Blackwood Park" is renowned for its Riesling. The soils and meso-climate of the Mitchelton vineyard are significantly influenced by the presence of the pristine Goulburn River. The river surrounds the vineyard on three sides, shaping the unique environment and meso-climate of Mitchelton Estate. In turn, geological shifts, ancestral river flows and climate have created distinct soil profiles for individual blocks. Riesling is sourced from seven blocks across the estate and the predominate soil type in these blocks is duplex red-brown earths with friable soft sandy loam topsoil overlying well structured blocky red subsoils. A tough, chunky, 'rusted' red, ochre-red subsoil is overlaid with a soft sandy topsoil - the result of rainfall over the thousands of years slowly leaching clay material. Such a soil combination ensures controlled vigour and results in concentrated flavours in the fruit.

Vintage

Sporadic but timely rain events late in 2008 ensured soil moisture conditions were adequate throughout flowering resulting in even fruit set across all varieties. The unprecedented heat events following veraison provided a significant turning point in influencing vintage 2009 yield outcomes. However throughout early stages of vinification, it became apparent that quality was ranged from very good to outstanding.

Winemaking Techniques

The Mitchelton Riesling approach is all about monitoring of flavour and acid in the vineyard, and consequent timing of harvest to ensure optimum balance and intensity of flavour. Picking of the grapes occurs in the early hours of the morning in the midst of the regions typically cool nights. From the crusher, to the press, and in to the settling tank, the fruit is protected with cold temperatures and judicious gas coverage to preserve the fragile aromas and flavours that are so vulnerable once the skin is broken. Settling is short and cold, and racking is clean and gentle in preparation for inoculation with a vigorous neutral yeast strain that ensures an even, cold ferment of 10-14 degrees, over a period of 16-21 days. Post fermentation the individual blocks are stabilised, blended together and sterile filtered to create a wine truly expressive of the variety and site. blocks are stabilised, blended together and sterile filtered to create a wine truly expressive of the variety and site.

Technical Details

Alcohol: 13.17%
Residual Sugar: 4.80 gm/L
pH: 2.92

Acidity: 6.96 gm/L
Cepage: 94% Riesling,
6% Viognier
Standard: Drinks 7.7