



**HOLM OAK**  
TASMANIA

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## RIESLING

### LIME, SLATEY, MINERAL, AROMATIC

#### WINEMAKING NOTES

Holm Oak vineyard fruit gives us more mineral/citrus flavours; whilst the Rosevears vineyard that we lease, gives more aromatic and floral. This results in a beautiful flinty style with lifted floral aromatics and a strong citrus backbone. We harvested the fruit at around 11.5 Baume, pressed to tank, racked and then cool fermented the juice with inoculated yeast. The wine was then lightly fined and filtered and bottled to maintain maximum freshness and aromatics.

#### TASTING NOTES

Fine and delicate with lovely aromatics and a minerally/slatey palate. The nose displays aromas of lime leaf and jasmine with some spiced apple characters, whilst the palate shows mineral characteristics with fantastic fruit purity and light, flinty acidity.

#### TECHNICAL NOTES

Alcohol:	12.0%	Harvest date:	3rd March 2018
Acidity:	7.4 g/l	Bottling date:	27th June 2018
Sugar:	3 g/l		



#### FOOD MATCH

## NATURAL OYSTERS

Riesling is a great match for Oysters. The citrusy acidity in the wine is like squeezing fresh lemon juice on the oyster enhancing their natural briny flavour.

#### LOCAL OYSTER PRODUCERS

Unfortunately there are no oyster leases within close distance to our cellar door. However, you can pick up great fresh Oysters at Georgetown Seafoods in Georgetown or Kyeema Seafoods in Launceston.

If you are after an excellent Tasmanian Oyster experience head to Freycinet Marine Farm on the East Coast where you can get a dozen freshly shucked oysters served for \$22. Tours of the oyster farm are also available.

Freycinet Marine Farm is open 7 Days September- May 9am - 5pm, June - August 10-4pm. Closed: Good Friday, 25 & 26 December, 1 January.

2018 RIESLING