### Clare Wine Co.

# Watervale Riesling

The fruit for this wine is sourced from the Watervale vineyard in Clare Valley in south Australia. Riesling is always harvested in the early hours of the morning. Crushed very cold and lightly bag pressed, it is then left to sit to let the heavy solids settle before starting the ferment. After around 14 days of fermentation the wine was racked and kept cold before filtration and bottling.?



Grape varieties Riesling

### Tasting notes

Nice citrus flavors, lychees, hints of clove on the palate. Great balance with a mouth-filling, well-structured palate.

### Banville Wine Merchants

www.banvillewine.com

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