



FAMILY OWNED AND SUSTAINABLY ESTATE GROWN IN VICTORIA'S STRATHBOGIE RANGES

Allira

QUALITY WINES THAT
DON'T COST THE EARTH

MADE USING 100%
SELF-GENERATED WIND POWER



ALLIRA 2008 RIESLING STRATHBOGIE RANGES, VICTORIA

Winemaking Description

At Elgo Estate our fruit is 100% estate grown, high in the upper reaches of the Strathbogio Ranges.

The Strathbogio Ranges, with its cool autumn nights and warm sunny days allows the fruit to ripen slowly which especially suits our cool climate Riesling. The fruit for our 2008 Allira Riesling was harvested in early March solely from our Upton Hill Vineyard, the highest of our vineyards at 530m above sea level.

Our winemakers favour a minimal approach to Riesling, ensuring the preservation of the wonderfully delicate flavors and aromas inherent of the variety. Careful winemaking practices coupled with a state of the art winery enable gentle handling of the fruit, scrupulous hygiene and minimal air contact. This ensures that the sought after characters are maintained through to bottle.

Tasting Description

Very light and brilliantly clear in appearance, this Riesling exhibits aromas of peach blossom, fresh lime and lemon with hints of pineapple and grapefruit. These fruity flavours carry through the palate in perfect balance on a fine continual acid framework. This wine finishes very well, creating a very pleasant, long and crisp conclusion.

Serving and Cellaring Suggestions

This wine would complement a carbonara dish, seafood, something slightly spicy, or simply as an aperitif.

Best enjoyed lightly chilled.

Correct cellaring will ensure long term potential.

Winemakers – Dennis Clarke and Craig Lewis

FOR ALL ENQUIRIES PLEASE CONTACT:

Elgo Estate Wines Pty Ltd. 2020 Upton Road, Upton Hill, Strathbogio Ranges, Victoria, Australia 3664
T 61 3 9328 3766 F 61 3 9326 3358 E info@elgoestate.com.au www.elgoestate.com.au