



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



**QUALITY WINES THAT
DON'T COST THE EARTH**

MADE USING 100%
SELF-GENERATED WIND POWER



ELGO ESTATE 2004 RIESLING STRATHBOGIE RANGES, VICTORIA

Winemaking Description

It is recognised that the Strathbogie Ranges possess the potential to grow Riesling of very high quality. Ancient granitic soils of low fertility couple with the warm, sunny days that lead into the cool, crisp nights of late summer and early autumn results in a beguiling combination of delicate aromatics with an intense steely palate structure.

Vine age and health also plays a significant part in the shaping of the ultimate wine quality. The Elgo Estate Riesling is a single-vineyard wine sourced from the "Lakeview" Block, which was planted in the mid 1970s.

Making wine from Riesling grown in the Strathbogie Ranges is fundamentally a custodial role; it is simply about preserving the wonderful flavours and aromas inherent in each grape. Clearly, achieving the ultimate expression of these Riesling flavours along with the requisite intensity requires careful assessment of the fruit as it ripens in the vineyard. As harvest gets close, berries are sampled daily for flavour and a combination of experience, science and intuition leads us to determine the right day for picking.

The fruit is promptly delivered to the winery in the cool of the early morning where gentle handling and scrupulous hygiene is the mantra we apply when guiding this wonderful fruit into wine.

Tasting Description

As a Strathbogie Ranges Riesling ages after three to four years in bottle, the acidity becomes less assertive and merges in harmony with the fruit characters, though the wine retains its wonderful delicacy. These fruit characters typically evoke lemon and lime juice, green apples and pears, ripe quinces and orange blossom.

This wine remains a pale straw-green in appearance, belying its age, as does the fresh and delicate nose and mineral-infused palate.

Serving and Cellaring Suggestions

The 2004 Elgo Riesling can be enjoyed as a refreshing aperitif or as an accompaniment to more delicate Asian cuisine such as Dim Sum, Sushi or Vietnamese Pho.

This wine is presently drinking wonderfully and will continue to do so through 2008 and 2009. However, further rewards are in store for those prepared to cellar the wine and enjoy from 2010 to 2014.

Winemakers – Cameron Atkins and Dennis Clarke

ANALYSIS			
Harvest Date	16 April 2004	Yield	6.6 kg/vine
Alc. Vol. (V/V)	12.2%	pH	2.92
Residual Sugar	7.8 g/L	Total Acidity	6.0 g/L

FOR ALL ENQUIRIES PLEASE CONTACT: Leigh Small

Elgo Estate Wines Pty Ltd. 2020 Upton Road, Upton Hill, Strathbogie Ranges, Victoria, Australia 3664
T 61 3 9328 3766 F 61 3 9326 3358 M 0438 819 651 E info@elgoestate.com.au www.elgoestate.com.au