



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

elgo estate

QUALITY WINES THAT DON'T COST THE EARTH

MADE USING 100% SELF-GENERATED WIND POWER

ELGO ESTATE 2006 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

Despite having spent nearly two years in bottle, the 2006 Elgo Estate Riesling retains an assertive, steely acid structure on the palate, though the fruit flavours do hint at their evolution into an intriguingly complex blend. These flavours are presently evoking preserved lemons, lime peel, ripe William pears, just-ripe nectarine and a faint hint of dried pineapple. In the years since bottling, the aromatics have become more and more assertive, and we expect these to be at their best up until 2011.

Serving and Cellaring Suggestions

The 2006 Elgo Estate Riesling can be appreciated on its own for its spring water-like purity and freshness, though as an accompaniment to unadorned fish dishes featuring King George Whiting or John Dory, it would be most suitable. As the wine ages and the palate fills out, seafood with richer flavours such as prawns, bugs or Barramundi would be a good match.

This wine is presently drinking wonderfully for those who love the bracing acid structure of young Riesling and will continue to do so through 2008 and into 2011. However, further rewards are in store for those prepared to cellar the wine and enjoy from 2012 to 2014.

Winemakers – Cameron Atkins and Dennis Clarke

ANALYSIS			
Harvest Date	15 March 2006	Yield	2.5 kg/vine
Alc. Vol. (V/V)	12.5%	pH	3.01
Residual Sugar	7.3 g/L	Total Acidity	6.7 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