

# RISING

## 2017 FIELD BLEND

# TASTING NOTES



### VARIETAL

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Semillon (95%)  
Gewürztraminer (3%)  
Chardonnay (2%)

### REGION

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Yarra Valley, Victoria

### WINEMAKER

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Tom Belford

### VINIFICATION

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This wine is all sourced from the Rising vineyard in the rugged Christmas Hills on the western side of the Yarra Valley, growing in mudstone gravels and clay-loam over clay and shallow bedrock.

Semillon (95%) and Gewürztraminer (3%) were handpicked, destemmed and left on skins for 7 days, it was plunged a couple of times in the first two days and then left untouched for the remainder of this period. After a week it was pressed and put into old hogsheads and puncheons to complete fermentation - at the end of the ferment a small amount of Mendoza clone Chardonnay from the same vineyard was added (2%). It was left to mature till the end of winter, then racked, lightly filtered and bottled.

### TASTING NOTE

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Colour - Straw yellow.

Aroma - Gently aromatic and layered nose, with aromas of lemon blossom, almond meal and acacia honey. Some higher notes of frangipani and vanilla are in the background.

Palate - Counterpoints of crispness and softness. Lanolin and citrus pith are layered over a powdery texture and gentle, subtle depth.