



TRUFFLE HILL

PEMBERTON REGION WINES

Cane Cut Riesling 2008

100% Riesling, Pemberton, WA

Appearance: Mid straw with amber hues.

Nose: Very intense aromas of orange marmalade, candied citrus peel, saffron with some mineral notes.

Palate: Rich and round, with generous mouthfilling, very ripe citrus and marmalade flavours of very good concentration. Displaying a rich, luscious texture, balanced by zesty acidity the wine shows complexity, with apricot and orange blossom flavours lingering on a very long finish.

Alcohol: 8.2%

Residual sugar: 240 g/L (very sweet, sticky desert style)

Cellaring potential: 5 - 8 years

Winemaker's notes: After achieving optimum ripeness on the vine, canes were cut from the vine and allowed to hang on the trellis for a further 4 weeks. During this period the berries dessicate losing all the moisture within them and concentrating the sugars, flavours and acid into the now shriveled and sultana like berries. This was then harvested, crushed, pressed and fermented to achieve a luscious sticky style desert wine.



PRODUCED BY:

THE WINE & TRUFFLE CO

MANJIMUP, WESTERN AUSTRALIA

"grown in good company"

www.trufflehillwines.com.au