

# Vertigo Riesling 25GR



**Australian Riesling** deserves – and receives – genuine respect from wine critics around the world. The traditional Aussie style makes the best of the sunny and dry – yet cool – autumns of the Clare and Eden Valleys. Made dry, with fresh, crisp acidity, they are amongst the most refreshing, lively wines in the world.

And while we do this style perhaps better than anyone else in the world, we have perhaps come to admire them at the exclusion of other styles. First amongst these others is the classic light, lower-alcohol Germanic Riesling, which often features residual grape sweetness to balance that intense varietal acidity. These wines are fragrant and delicate yet quite powerful, with a purity of fruit and balance that is simply beautiful.

While making some serious classic, dry Australian-styled Rieslings over a decade in the Adelaide Hills (cooler and wetter, and later-ripening than either Eden or Clare), Peter Leske was struck by the suitability of the Riesling fruit from specific Hills vineyards for that European style.

It had to be done! – and so in concert with colleagues and partners David LeMire and Jason Quin, in 2008 the first Vertigo ‘25GR’ Riesling was made, from a mature, high-altitude site first made into wine by Peter in 1998.

Hand-picked when ripe but with slightly higher acidity and lower baumé than would be ideal for a dry style, the fruit was made into wine very simply: chilled, carefully pressed, racked clean and fermented cool. When the almost-dry wine tasted balanced – which turned out to be with 25 grams of residual sugar (hence **25GR**) – the fermentation was stopped with chilling. The wine was then stabilised and readied for bottle with a minimum of intervention.

The key word when describing the wine is balanced. It is a complex combination of fruit intensity, acidity, sweetness, and alcohol. Each attribute is in harmony with the other, resulting in a wine that has genuine charm and poise.

Sealed with the relatively new Stelvin ‘Lux’ closure, it will age well for several years, developing toasty complexity as the primary fruit fragrance evolves.

- **Recommended retail:** \$24.00
- **Wine details:** 11.0% alc v/v      25 g/L RS      pH 3.05      TA 7.4 g/L

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