

2010 Vertigo '25GR' Riesling



The 2010 Vertigo '25GR' Riesling is our third wine in this style.

Again, it's an "off-dry" (or "slightly sweet") wine, but the emphasis should again be on the lovely core of cool-climate acidity just as much as it is on the sweetness. Like the first two, it has quite low alcohol, and again, it has terrific ageing potential.

The source of the fruit is the same (very) steep, north-facing block to the north-west of Lenswood used in 2009. Now a quite mature but low-vigour vineyard, it features thin gravelly ironstone-based soil lying over orange-red clay, with some scattered quartz. Peter Leske has shepherded the fruit into wine since its first vintage in 1998.

The 2010 shows an interesting variation in classical Riesling fruit expression. It is gently floral (think musk and yellow roses; yes: different colour roses have very different aromas), with citrus fruit reminiscent of mandarin, rather than the typical lime. We also see some hints of nectarine. It is quite 'grapey' in aroma – we'd love to express that better, but the term just seems to work!

It has instant mouth-filling sweetness which carries through until the acidity takes over, at which stage it appears drier than might be expected given its 25 grams/litre of natural grape sugar. It finishes fresh and almost dry due to that zesty, mouth-watering acidity, which balances the sweetness perfectly.

While the 2010 is slightly less overt in its youth than its predecessors, we are delighted that over three vintages we have made subtly different but fundamentally consistent wines, of similar structure, weight and feel. And we are also very pleased that they are not only interesting due to the complex play between sugar, acid and alcohol which distinguishes these styles, but are also simply delicious drinks.

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➤ **Recommended retail: \$24.00**

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