

# 2012 Vertigo '25GR' Riesling



This is the fourth **Vertigo '25GR' Riesling**.

Again, it's an "off-dry" style (or "slightly sweet"; you choose the term that works best for you!), but as always our emphasis is on the lovely core of cool-climate acidity as much as the delicate sweetness (which is 25 g/L: hence '25 Grams Residual').

Since 2009 the source of the fruit for this (and our bone dry 'TRKN' Riesling) is the same very steep, north-facing block to the north-west of Lenswood. We know the site very well, as Peter Leske has shepherded the fruit into wine since its first vintage in 1998. It is now mature, but retains its essential characteristics of low vigour, leading to modest growth and low crops, and superb acidity. Perfect.

The 2012 is one of the more intensely aromatic wines from this site in the past 5 years. It shows powerful varietal fruit in the lemon/lime juice spectrum, with a floral and tropical background. If you close your eyes you'll see the hints of musk and roses that can sometimes be evident in fine Hills Riesling.

But the story of this wine is its structure rather than aromas and flavours. The grape-derived sweetness (which is retained when we turn the cooling on to stop the ferment from going to completion) is balanced by the tight acidity, which in turn is supported by the low alcohol. When the acid and slight spritz of retained CO<sub>2</sub> from fermentation kick in together on the tail, the two provide the zesty, mouth-watering finish which is drier than might be expected.

But again, while we technical bods lose ourselves in the complexity of this sugar/acid/alcohol/CO<sub>2</sub> story, you can relax knowing it remains a simply delicious drink. And will be for at least a decade.

## **2012 Vertigo Riesling 25GR**

➤ **Recommended retail: \$24.00**

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