

# 2023 Fervor – Dokta Nova Riesling

## Vineyards:

Swinney Block A, Frankland River

Two Peoples Bay Vineyard, Albany

Dr Lynch Vineyard, Mount Barker

## Picking Data:

Swinney - 16<sup>th</sup> March, Be: 11.2, pH 3.01, TA 8.60

Two Peoples Bay – 4<sup>th</sup> April, Be: 11.9, pH: 2.97, TA 9.85

Dr Lynch – 28<sup>th</sup> March, Be: 11.7, pH 3.29, TA 7.10

## Wine Data:

Alcohol 12.4%, pH 3.05, TA 7.92, RS 2g/L

## Winemaking Info:

Use of selective harvesting allowed for pre-pressing skin contact time. Free Run cut at 480L/T juice filtered prior to cool ferment with German Riesling yeast. Pressings were hyper-oxidised and fermented in old French barriques. The precise fermentation of the free-run juice and the hyper-oxidising of the pressings ensures that only minimal fining is required.

## Tasting Notes:

Another great year for Riesling in the Great Southern. This year is a little more generous than recent years but still with the usual Great Southern focus and racing natural acidity (pH 3.05 / TA 7.9g/L) providing the fine boned structure for the ample fruit flavours to glide over. Packed with limey goodness and high floral and lemon sherbet notes. The palate length and integration is spectacular.

## Story behind the name:

The term Dokta Nova is a bit of a play on words relating to some of the famous German Rieslings with the prefix DR. Often named after the owners being medical doctors but more often referring to the believed medicinal benefits of Riesling (hence the Queen Victoria quote “A good Hock keep off the doc” on the back). Essentially it refers to our new (Nova) take on classic German style Rieslings – our favourite style.