

castle rock estate

2021

Diletti Riesling Porongurup



ASSESSMENT

Colour: Bright, pale lemon.

Bouquet: Nose is more subdued due to barrel maturation but a perfume of rich florals, honeysuckle with soft mealiness still persists.

Palate: Extended lees contact during barrel maturation has produced a weighted palate that is textually rich but still exhibiting great length, driven by classic Riesling acid structure. This lees texture and acid balance make a supple mouthfeel with amazing balance. Flavours sit in a richer spectrum than the other CRE Rieslings, with lemon curd intertwining with restrained barrel ferment funk. Time in oak has made the wine approachable while young but will reward careful cellaring, up to 10 years.

FOOD ACCOMPANIMENT

Pair with meals such as Caramelised Onion tart, Quiche, Roast Chicken and Oily Fish.

CELLARING POTENTIAL

Up to 10 years.

TECHNICAL

Harvest Date: 14 - 20 March 2021

Bottling Date: 10 February 2022

Alc: 11.0%

pH: 2.85

T.A.: 8.3 g/L

Residual sugar: 0.2 g/L



2660 Porongurup Road
Porongurup WA 6324
PO Box 891
Albany WA 6331

Telephone +61 8 9853 1035
castlerockestate.com.au
diletti@castlerockestate.com.au