



SMALL BATCH

**TECHNICAL**

Alcohol: 8.0%  
 Acidity: 8.6 g/L  
 Residual Sugar: 21.2 g/L

**WINEMAKER**

Peter Warr &  
 Mercedes Paynter

**CELLARING**

Now until 2026

**Kx****2023 RIESLING**

Traditionally attributed to northern Germany, Riesling has spread around the world resulting producing greatly varying styles. The variety in Australia has been championed by the Clare Valley, crafting fine wines in its own style that have received world-wide acclaim. The Kx is a bridge between these two worlds. The balance between sugar, acidity and alcohol is achieved naturally by picking early and arresting the fermentation at the optimal time. The natural acidity gives glorious length to the wine, while the palate is flawlessly integrated and rounded by the residual sugar. These factors are key in producing the low alcohol wine that still feels full on the palate.

**PLACE**

Morrison's Vineyard, Watervale, Clare Valley. Altitude: 360 metres

Our grapes are grown on Ngadjuri country.

**VINTAGE CONDITIONS**

Sourced from a single block in the Morrison vineyard, the block is located on a gentle Eastern slope opposite the winery. The vines enjoy the full morning sunshine while avoiding the heat of the afternoon. The cooler than usual Summer saw the full bunches ripen slowly, retaining more natural acid while developing the concentrated flavours. As the first Watervale fruit to be harvested, the pickers began picking the block at sunrise of the 1st march.

**WINEMAKING**

Delivered to the winery, the fruit was loaded into the press and allowed to free drain. One single initial press to crack the grape skins was made and the pure juice was cut from the remainder of the pressings. Allowed to sit and naturally clarify for 4 days, the juice was racked clean and fermented at low temperatures. At 8% alcohol, it was determined to be at an optimal sweetness / acid balance and the tank was snap frozen, stopping the yeast. A single, 2nd use white French oak barrel was filled while the remainder of the tank was sealed and allowed to sit on its fine lees for 6 months. The barrel was returned to the tank making the final blend.

**COLOUR**

Pale lemon.

**NOSE**

Floral honeysuckle, subtle jasmine and green apple skin.

**PALATE**

Off-dry, a subtle musk flows through the palate underpinning notes of white peach and dried apple. The soft texture lightly coats the palate before dissipating cleanly on the finish.