



2006 CLARE VALLEY RIESLING

REGION:

Clare Valley, SA

*Tony Ingle*  
TONY INGLE, WINEMAKER



APPELLATION:  
**CLARE VALLEY**

Microclimate *Moderately continental – warm inland with cool nights*

Sunshine Hours Per Day 9.3

Annual Rainfall 630 mm/24.8 inches

Mean January Temperature 21.9° C/71.4° F

*Clare Valley*, a beautiful region 85 miles north of Adelaide, was settled in the 1840s. The first winery was Sevenhills, founded in 1851 by the Jesuit order to produce sacramental wine. One of the entertaining features of Clare Valley is the Riesling Trail, a 15-mile trek that follows an old, abandoned railway line past three dozen wineries. Because of its moderately continental climate, Clare Valley specializes in sensational Rieslings, many of which are sealed with a screwcap to better preserve their fresh fruit character.



ANGOVE'S VINEYARD SELECT  
**CLARE VALLEY  
RIESLING**

#### Vineyard Notes

The two vineyards from Clare Valley (Watervale sub-region) from which these grapes are sourced exemplify the viticulture of the region. Each vineyard contributes unique characteristics to the wine. One has slate and loam soil and faces the North East at a high elevation. This gives the mineral characteristics to the wine and tightness to the palate. The other vineyard has a terra-rosa soil with limestone and is westerly facing, contributing the lovely aromatic aspects to the wine. The two parcels combine to provide an outstanding example of the Clare Valley style.

#### Winemaking Notes

The grapes were crushed during the night with minimal SO<sub>2</sub> additions to preserve the fine fruit flavours of the variety. The grapes were then gently pressed and cold settled clear. Fermentation of the clear juice was carried out with a neutral yeast for 2 weeks to preserve and promote the primary fruit characteristics of the variety. Once dry, the wine was clarified and stored cold in stainless steel tanks until bottling under Stelvin.

#### Tasting Notes

Brilliant crystal clear in colour with some green hints, this Riesling is fresh and crisp. Abundant lime and lemon aromas leap from the glass, preceding a palate showing all the complexity of the Riesling grape grown in perfect conditions. Juicy lime and lemon fruit flavours balance with a mineral backbone and fresh acidity. This refreshing wine finishes long and clean.





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#### TECHNICAL SPECIFICATIONS:

**Composition:** 100% Riesling

**Alcohol:** 13.0%

**TA:** .74g/100ml

**pH:** 2.97

**Residual Sugar:** .26g/100ml

**Bottling:** October 2006

**Cases:** 5,000 (6 bottles/case)

**Release Date:** November 2006

#### Vineyard Details

**Climate Type** *Moderately continental – inland warm with cool nights*

**Soil Type** *Clay over limestone/Sandy loam over clay*

**Vineyard Size** *Various*

**Vines Per Hectare** *Various*

**Vine Training Method(s)** *Various; see vineyard report*

**Average Yields** *Low*

**Average Vine Age** *10 years*

#### Winemaking Details

**Skin Contact/Settling** *Cold settle off skins for 36 hours*

**Fermentation Method** *Cool clear fermentation*

**Fermentation Temp/Time** *12°C/54°F for 2 weeks*

**Oak % & Type** *None*

**Maturation Process/Time** *Stainless steel tank 5 months*

**Reductive/Normal Handling** *Reductive*

**Contains Artificial Antioxidant/  
Preservative Other Than Sulfites** *Ascorbic acid*

**Yeast Type** *Prise de Mouse*

**Filtration Types** *Course pads*

**Malolactic Fermentation** *None*



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