



PATINA

2019 Riesling

Patina is a family-owned estate nestled in the rich volcanic slopes of Mt Canobolas near Orange, New South Wales. Owner and winemaker, Gerald Naef, blends science and technology with age-old tradition to create complex flavours forged by the elements of nature.

His Patina Wine represents the complexity and elegance of cool climate wine defined by nature and his personal signature.



Variety: Riesling

Region: Orange, NSW Central Highlands

Winemakers Notes: I consider it my mission in life to get people drinking Riesling again, so I have escalated my crusade by making three different styles of Riesling showing off its vibrancy and versatility. Riesling is a variety that I find very exciting in the cool climate of Orange. While there are some excellent Rieslings produced around Australia, I find that our soil, intense sunshine and cool climate – a result of our high elevation – play a large part in bringing out the best in the variety.

Winemaker: Gerald Naef

Colour: Pale Straw

Aroma: Fragrant, rose petal floral, pear and lemon lime

Palate: Very enticing, the early palate is surprisingly mouth filling and smooth. The ripe fruit gives this dry wine an up front sweetness that transitions to a refreshingly clean finish championed by suggestions of grapefruit.

Winemaking: The fruit was grown within a reasonably shaded canopy. It was picked at 3.15 pH, and whole bunch pressed. Fermented at 15°C until it stopped naturally with 5g/L residual sugar, It was then settled on lees for 45 days.

Bucket list: A great accompaniment for appetisers, entrées and lighter mains such as seafood, poultry, and pork.

Cellaring: Drink now and enjoy its fresh aromatic characters and put some bottles away for a few years. I find aged Rieslings very exciting, look for this wine to develop some luscious honey characters with citrus and minerality becoming more apparent over the next ten years.