



## PATINA

### 2018 Sticky Tea 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*



**Variety:** Riesling

**Region:** Orange, NSW Central Highlands

**Winemaker's Notes:** Riesling is a variety that I find very exciting in the cool climate of Orange. It is a noble variety that displays floral aromatic characters unique to wines such as Riesling, Gewurztraminer, Albarino and a few others. While there are some excellent Rieslings produced around Australia, 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. If I can do anything about it you will be seeing a lot more Riesling coming out of Orange in the future.

**Winemaker:** Gerald Naef.

**Colour:** Golden straw yellow.

**Aroma:** Intense aromas of apple, peach, lemon and green tea are so attractive in this wine that you will probably want to rub a little behind your ear next time you go out.

**Palate:** The sweet early palate is fresh and fruity carrying through to a mid palate of mouth watering lemony apple/peach sorbet and a clean green tea finish – a great aperitif/light desert style wine.

**Winemaking:** The birth of the Sticky Tea happy accident: Basket presses are desirable in winemaking because they are gentle on the fruit and don't extract many bitter phenolics. The drawback is the skins are tipped out while still quiet wet. Since Riesling is notoriously stingy with its juice it always annoyed me to tip out the Riesling pressings knowing there was still up to 25% juice left. So in 2009 I added yeast to the pressed skins not sure what would result. Tea leaf, honey and lemon notes dominated after a few days of ferment so I decided this could make a very interesting sticky/aperitif style with a bit of an iced tea slant.

**Bucket List:** An absolute delight with Chicken Liver Parfait or Blue Cheese.

**Cellaring:** The previous vintages are ageing very well and I will continue tasting to see how the wine changes with time though at this stage I don't recommend cellaring as it is so delectable now.