



FINE WINE
WITH LAYERS OF DISTINCTION

PATINA

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2017 Scandalous 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

What's in a Name: Residual sugar is sometimes retained in young wines to make them more palatable. In Germany this is quite commonly accepted but in Australia these wines are often thought to be too commercial and not seriously good wines. So I think this wine is a bit scandalous as it is a serious wine with a considerable amount of retained sugar showing off its enticing fruitiness. Hence – Scandalous Riesling.

Winemakers Notes: I consider it my mission in life to get people drinking Riesling again, so in 2009 I 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, 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: Very refreshing nose that is fragrant, floral, fruity interlaced with inviting citrus.

Palate: Toni Patterson MW described this wine better than I can... "A full, weighty, intensely flavoursome Riesling, with a mild aroma and perfectly integrated sweetness. Lemon sorbet and nashi pear flavours give the wine appealing juiciness."

Winemaking: The grapes were picked at 3.00 pH and fermented cool in stainless vat until the natural grape sugar and acid struck an enticing balance. The vat was then moved into the freezer room to stop the fermentation and retain 26 g/L of residual sugar.

Cellaring: I made this wine to show off the fresh young fruitiness of Riesling from Orange so I recommend it be consumed young. However I am looking forward to tasting this wine when it is 5-10 years old as I suspect it will evolve from fresh and fruity to become quite luscious and citrusy.

