



FINE WINE  
WITH LAYERS OF DISTINCTION

PATINA

## PATINA 2021 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

**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 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, 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 floral, passion fruit, pineapple, tropical fruit, pear and citrus.

**Palate:** The enticing juicy fruit up front leads to a lemon-lime sorbet mid palate and a refreshing citrus finish. A very fruity wine with a good balance between up front sweetness and a tangy citrus finish.

**Winemaking:** The grapes were picked with good acid levels at 3.04 pH and fermented cool in stainless vat. Near the end of primary ferment, the wine was cooled below 0C to stop the fermentation and achieve an attractive balance between sweetness and acidity.

**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.

