



PATINA 2013 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

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.

Winemaker: Gerald Naef.

Colour: Pale straw.

Aroma: Elegant, lightly floral, tropical fruit and lemony citrus.

Palate: Generous ripe fruit up front, lemon curd / lemon pith mid palate and a long clean citrusy finish.

Winemaking: The fruit was grown within a reasonably shaded canopy. It was picked just under 3 pH, it was whole bunch pressed with minimum skin contact. Fermented in tank it was arrested at 7g/L residual sugar to leave a little bit of fruit sweetness. I find that tight acid balanced with a little residual sugar accentuates the aromatics in Riesling. This wine had very little lees contact post ferment.

Bucket list: This elegant wine goes well with appetisers, entrées and lighter mains such as seafood, poultry, and pork.

Cellaring: Although this wine is drinking well now with its fresh aromatic characters, you'll be well rewarded if you put a few bottles away for several years. It will develop some luscious honey notes and complimentary flinty minerality over the next few years. Expect this wine to continue to improve well beyond 2023.