

TASTING NOTE

Bimbadgen MCA Art Edition 2019 Riesling

Bimbadgen wines represent creativity, uniqueness and the desire to look beyond tradition. These values, shared by the Museum of Contemporary Art Australia, form the basis of a unique partnership from which these specially labelled wines are born.

TASTING NOTES

Colour: Pale straw
Nose: Lifted aromas of fresh lime and grapefruit
Palate: Zesty acidity frames a balanced and pure palate of lime citrus fruit with a dry finish

WINEMAKERS COMMENTS

Source: Hudson Vineyard, Young, Hilltops
Vinification: Fruit was crushed and pressed into stainless steel tanks, fined and settled before inoculation with an aromatic yeast strain. Ferment was kept below 16°C to harness aromatics
Blending: N/A
Aging: N/A
Bottling: 27th September, 2019

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Riesling	12.3%	1-3 Years	1st March 2019	N/A	3.05	7.6g/L

VINTAGE NOTES

2019 marked the third consecutive vintage in NSW that has produced outstanding wines. A vintage typified by warm, dry conditions, the 2019 growing season was similar to 2018 only a little warmer. We made bold picking decisions and have been rewarded with white wines that have retained a delicate line of acidity reflecting true vineyard and varietal character. Another exciting NSW vintage.



Bimbadgen

Seen in all the right places

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