

TASTING NOTES

GOATY HILL WINES GOATY HILL RIESLING 2008

As the vineyard has now reached its full potential, partners in Goaty Hill Wines decided to launch a wine label that encapsulated their passion for quality and enjoyment of fine Tasmanian wine. In considering a name for their label, partners turned to their vineyard for inspiration. A notable landmark on the property includes a steep and rocky hill that offers panoramic views of the region; a journey to the top is well worth the effort. This hill is locally known as Goaty Hill.

Winemakers Comments

Early start to vintage and very dry. Even with a shortened season, and therefore lower sugar levels, fruit reached flavour maturity. At lower alcohol levels this wine displays intense aromatics with great elegance and finesse.

Vintage Condition

This was a warm and temperate year, which made for ideal ripening conditions. The vintage made for very upfront fruit flavours complimented with a long acid finish.

Appearance

Brilliant straw with hints of pale green.

Bouquet

A lot of citrus/ kaffir lime leaf character – ie a dry herb savoury note. There are floral hints in the background that are still developing.

Palate

This is a fine and delicate wine with citrus flavours. It seems to us a classic Tasmanian style with juicy lemon acid structure. The natural acid backbone, ensure length of flavour, cleanliness in the finish with outstanding cellaring potential.



Vintage Information

Production	880 cases
Vintage	2008
Region	Tamar Valley, TAS
Winemaker	Francine Austin
Harvested	17 th April 2008
Treatment	4 mths Stainless
Alc/Vol	11.0%
Total Acid	8.75 g/L
pH	2.76

Accolades

Gold – International Cool Climate Show
Bronze – Hobart Royal Wine Show