

# Reserve Riesling 2020

**Product Code: RRR20**

**Price: \$35.00**

## Short Description

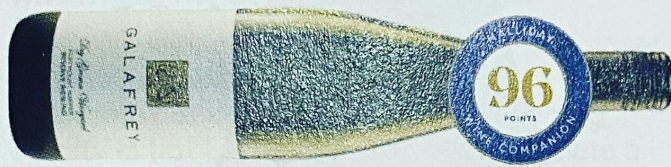
95 Points Ray Jordan! The Reserve represents the 100% free run juice made from specially selected fruit to enhance the purest best quality wine. Intense lemon and lime, full palate of flavours, with a zesty long crisp acid finish. Marries well with smoked salmon or freshly caught whiting.

## Description

# Dry Grown Reserve Riesling 2020

savoury rosé would also work.

<p><b>Galafrey Reserve riesling 2020 (\$25)</b> The Galafrey dry-grown riesling is one of great power and intensity while also staying true to the fine linear style of the variety from this region. Lemon sorbet and spicy bath salts aromas with a deep, penetrating palate. The palate is striking and the length extraordinary. This is a wine that will handle cellaring. <b>95/100</b> (Best drinking: Now to 2030)</p>	<p><b>Domaine Naturaliste Discovery sauvignon blanc semillon 2020 (\$24)</b> A beautiful wine that combines the vibrant freshness of these two varieties with a little oak fermentation and maturation influence. In fact, it achieves a degree of complexity and palate richness using that approach to create a modern expressive example of this combination. <b>92/100</b> (Best drinking: Now to 2023)</p>	<p><b>Howard Park Flint Rock chardonnay 2019 (\$28)</b> This southern vineyard-influenced chardonnay strikes quite a difference from the chardies sourced from Margaret River. Has a fine elegance. Lifted lemon rind and grapefruit on the nose. The palate is tightly held and controlled with a linear mouth feel. Has a lovely toasty flavour with that citrusy tang adding another complex dimension. <b>93/100</b> (Best drinking: Now to 2026)</p>
		



### **2020 Galafrey Dry Grown Reserve Mount Barker Riesling**

Talcy and floral nose, perhaps more so than previous vintages. The palate is intense and focused, searing acidity – an austerity that makes it almost hard, but gosh it's good. Phenolic structure provides a framework from which the fruit clings. There is a saline flick through the finish – crushed oyster shell, creamy, green-apple skin and taut lime pith. Really smart. EL 12.5% alc.

**RRP \$25 / 2040 / Galafrey ★★★★★**  
**galafreywines.com.au**

## **TECHNICAL DETAILS**

Alcohol 12.5% a/v, pH 3.05, Acidity 8.47/L,

## **TASTING NOTES**

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## **VINEYARD**

Fruit sourced from our 41 year old 12 hectare Dry Grown Vineyard. Our old vines are not irrigated; something quite unusual in these days of mass commercial production. We prefer low-yielding wine crops with small berries. Although it limits our volume, having smaller fruit fosters an intensity of the flavour, with most of the colour and tannin of the grape being concentrated in or near the skin. The characteristically cool climate of the district ensures slow ripening of the grapes, which also allows for the development of rich flavour and quality grape juice. Grown on ancient gravelly loams in Mount Barker, in the Great Southern region of Western Australia, an area renowned for excellence in cool climate viticulture. Our old vines are all cane pruned and yield 2 tonne per hectare with

small bunch weights which add intensity of character and flavour. Galafrey harvest their grapes from mid March to late April depending on the season.

## VINTAGE COMMENTS

This year we started on 16<sup>th</sup> Feb picking our chardonnay, our earliest since 2007. Volumes were down again due to dry conditions and this year vintage conditions look like last year. High temperatures leading into vintage brought on an early season however over the past 10 years you can see summer and winter rains being normal but spring and autumn rains significantly lower. A solid vintage 2020 is like last year low volumes, good quality and we are in desperate need of good winter rains.

## WINEMAKING

The dry, cool climate of Mount Barker is famous for their Rieslings. The Galafrey 2019 Riesling is yet again a stellar performer, and is a reflection of this unique region. Exhibiting chalk, mineral, lime and passion fruit, this much maligned variety is a stand out, serious wine. We endeavour through meticulous viticulture and wine production sympathetic to the vintage conditions to produce a wine that will express varietal characters in tune with its sense of place. Winemaking is geared toward producing a wine that is well balanced, lively, well structured, has great cellaring potential and most importantly drinkable.