The Courtesan Riesling 2020

Clare Valley

The Courtesan is the epitome of good breeding. Wonderful posture, a delicacy of frame and a fragrance to haunt the most sated of olfactory functions. Behind closed doors though, the Courtesan shocks with its racy charms, flirting outrageously with "come-drink-me" eyes. Don't be fooled, The Courtesan means business.

Vintage Conditions
2020 vintage conditions in were perfect in many ways. A warm , dry early season gave way to a mild, sometimes cool, February and March which allowed for ripening at a very relaxed pace. Small yields across all regions concentrated the fruit flavours while the dry conditions led to low disease pressures. Sadly, the season will also be remembered for the devastating bushfires that preceded it and the unprecedented global Covid pandemic that struck right in the middle of vintage. A remarkable season in many ways and one that we hope will be remembered for all the right reasons when you taste the wines.

Viticulture
Fruit was sourced from one vineyard in the Southern end of the Valley, close to Auburn. Mature vines and a very dry season combined to ensure that the yields were very low and fruit concentrated.

Winemaking

Vinification, as one might expect with good fruit, is very simple. The grapes are picked in the cool of the morning and rapidly transported to the winery where they are lightly crushed and sent to press. For the Courtesan, we retain only the purest, free-run juice. The wine is fermented at a cool temperature to retain fruit profile and the finished wine is aged on its lees for 2-3 months before bottling.

Tasting
A crisp, tangy and dry white wine with the typical Clare Riesling character of citrus, blossom and mineral hints. Deliciously juicy on the palate with wonderful, floral citrus fruit and mouthwatering freshness.

Alcohol: 12%
Total Acidity: 6.06 g/l
pH: 2.97
Residual Sugar: <1 g/l
SO2: 92 mg/l

Fining: Bentonite
Vegan: Yes
Vegetarian: Yes