



2005

**KT AND THE FALCON**

Watervale Riesling

14g/l Residual Sugar

Farming biologically to encourage soil life, our wine production is based on harnessing the energy of the environment. Inspired by the richer, sweeter Riesling styles of the world, this wine celebrates the diversity of this magnificent grape variety and is a celebration of its complexities. Showing lush and exotic fruit expression, it is sourced from a single vineyard located in the township of Watervale and is a hand crafted approach to wine growing. The hand picked fruit from the Churinga Vineyard is sourced from 20 year old vines and was harvested later in the season to enhance the richness of fruit flavour. With fresh floral spice and juicy acidity, this wine displays all the hallmarks of the Watervale region. The palate is rich and luscious with concentrated citrus spice and hints of blossom and lemon balm. Fermented at cool temperatures to maintain fruit freshness it is balanced by refreshing acidity and shows concentrated fruit flavours. The 2005 vintage in the Clare Valley has been regarded as one of the greatest Riesling vintages of all time. Sealed with a screwcap to ensure integrity of product, you can be confident that this wine will continue to reward you with careful cellaring. Enjoy it as a perfect match to spicy and Asian inspired dishes.

<u>Winemaker:</u> Kerri Thompson	
<u>Grapegrower:</u> The Falcon Steve Farrugia	
<u>Single Vineyard:</u> Churinga Vineyard	
<u>Total Production:</u> 200 dozen	
<b><u>ANALYSIS</u></b>	
Alcohol = 13.0%	pH = 3.07
Residual Sugar = 14.0 g/l	TA = 8.53 g/L