

LeoBuring

LEONAY EDEN VALLEY MATURATION RELEASE DWU57 RIESLING 2017

Since 1945 Leo Buring has established a reputation as Australia's foremost maker of Riesling. At Leo Buring we only make Riesling, it is the grape variety that encapsulates everything we strive for; purity, elegance, time and place and the structure to age gracefully.

The goal of Leo Buring is simple; to make the best Riesling in Australia and Leonay is our premier Riesling of each vintage. Each year we source the best parcel of grapes from either the Clare or Eden Valley that expresses the purity, elegance and longevity embodied in the Leonay history. In exceptional vintages, like 2013, a select parcel is identified for extended bottle maturation before release.

The 2017 Leo Buring DWU57 Leonay Riesling from Eden Valley has developed beautifully from 5 years bottle maturation, with layers of flavour and impeccable length showcasing how Eden Valley Riesling of pedigree can evolve with time.

WINEMAKER COMMENTS

VINTAGE CONDITIONS

A wet Spring leading into the 2017 vintage allowed for vines to establish a lush, healthy canopy, protecting the fruit from excessive light exposure or heat. Mild temperatures over ripening, without any prolonged heat allowed for the development of fruit with great finesse and delicacy as well as intense varietal flavours and good natural acidity.

GRAPE VARIETY

Riesling

VINEYARD REGION

Rogers and Woodbury Vineyards, Eden Valley, South Australia

COLOUR

Very pale straw with a bright green rim

NOSE

Aromatic nose of bright lemon citrus and grapefruit pith fruits intensified with lemon butter and notes of almond nougat.

PALATE

A refreshing bright palate with layers of citrus pith, fresh bread, and almond butter. The acidity is long and mouth-watering, almost melting in the mouth to give way to a delicious and clean lemon curd fruit length.

MATURATION

This wine was bottled September 2017 then matured for 5 years in bottle before release in July 2022.

TECHNICAL ANALYSIS

HARVEST DATE

Blk 14 Rogers & Woodbury F2S7 harvested
17th March

pH

3.02

ACIDITY

7.17

ALCOHOL

12.41

RESIDUAL SUGAR

3.3g/L

BOTTLING DATE

September 2017

PEAK DRINKING

Bottle matured to be enjoyed upon
release or will develop well for another 5-
10 years

