

# THE VEGAN WINE PROJECT

The Vegan Wine Project is about shaking off what we thought we knew to make room for fresh ideas to grow, creating our wines from the ground up. By removing extra processes, we added so much more to the wine. More flavour, more texture, more purpose.

## RIESLING SOUTH AUSTRALIA 2020

### VINTAGE CONDITIONS

A dry winter and spring were followed by a hot December, and coupled with controlled irrigation, allowed the vines to grow their protective canopies. Mild days and cool nights through late January and February contributed to wonderful freshness and flavours in our Riesling grapes.

### VITICULTURE & WINEMAKING

Situated on the banks of the Murray River, the vineyard produces grapes perfect for fresh, varietal wines. Grown on red sandy soils over limestone, the Riesling grapes are picked in the coolest part of the evening to maintain maximum flavour. The juice is handled with minimal air contact and cool fermentation with aromatic yeast strains to enhance the varietal notes of Riesling.

### TASTING NOTES

Pale straw in colour. Tropical aromas of apple blossom, fresh pineapple and lemon. Medium bodied with flavours that mirror the aromas, mingling with crisp red apples. Refreshing, soft acidity is balanced by sumptuous fruit that lingers on the palate.

Perfect for summer drinking paired with asparagus, pea and lemon spaghetti; tofu san choy bow or a fresh garden salad.

