

# Bass River - Single Vineyard 2025 Riesling



## Style

A bright and crisp maritime cool-climate Riesling with lifted citrus notes, lime blossom, jasmine, lemon zest citrus granny smith apple on the nose. Citrus, hints of grapefruit follow on the palate with a fine acid profile with a lingering finish. This wine will continue to develop in bottle.

## Vintage

2025 was warm and dry and consistent. Summer was mild, however early Autumn was unseeable warm, resulting in an earlier harvest period. This Riesling was handpicked in mid-March.

## Source

Single vineyard - low yielding vines from the House Block. Soils comprise of fine sand loams over cemented coffee rock. Vine age 25 years with 2,500 plants per hectare. Cane pruned to achieve crop loads of 5.0–6.0 t/Ha.

## Grapes

100% Riesling.

## Vinification

All grapes were hand-picked with sugars at 12.0° Baume. Grapes were passively chilled overnight and whole bunch pressed, raked off gross lees and cold fermented in 100% stainless steel. Once fermentation was complete, the wines remained on fine less and were sulphured in situ and bottled capturing freshness and acidity.

## Ageing

This wine is showing good potential to age and continue to retain freshness in bottle.

**Produced by Bass River – Gippsland**

**Bass River Vision:** Estate Grown and Produced

**Styles:** Bass River specialise in grape varieties suited the cooler climate of Gippsland: Pinot Noir, Chardonnay, Riesling, Sauvignon Blanc and Pinot Gris.

**Winemaker:** Frank Butera **Viticulture:** Pasquale Butera