

Pipers Brook 2025 Riesling

A warmer vintage has delivered a concentrated, emphatic, elegant Riesling, wonderfully poised by the energetic cool-climate acidity typical of the region.

AROMA

Kaffir lime, citrus blossom, and soft almond aromas

PALATE

Abundant, juicy lime, wet slate, and ripe blood orange character.

VINEYARDS

Produced from Riesling sourced from high density vineyard plantings of significant vine age up to 40 years, specifically established and managed for premium riesling production in the Pipers Brook district.

Proximity to the sea gives these vines a distinctly cool maritime climate and a protracted growing season with gradual flavour and sugar accumulation. Sites in the Pipers Brook district feature Ferrosol (volcanic) soils, also known as kraznozems. Basalt-derived, they have excellent water holding capacity, offering a steady supply of moisture and nourishment to vines that are managed without irrigation.

WINEMAKING

The grapes, naturally chilled by cool early morning temperatures, were handpicked and whole-bunch pressed without delay.

Juice was fermented slowly at low temperatures in stainless steel vessels to retain fresh and delicate fruit character. The wine spent three months on own yeast lees, before minimal fining, and careful stabilisation, then early bottling under screwcap to lock in freshness.

TECHNICAL NOTES

Variety: Riesling 100%

Region: Pipers Brook

Vines: Low yielding old vines

Residual

Sugar: 4 g/L (Dry)

Cellaring: Up to 10 years

Alcohol: 13.5%

PIPERS BROOK
TASMANIA

