

2010 *LIVE WIRE* EDENVALLEY (Medium Sweet) RIESLING

*Langmeil*  
BAROSSA



## [ THE STORY ]

The Live Wire represents an energetic evolution of the traditional style introduced by our migrant forefathers in the 1840s. With a crafted balance of natural residual sugar and acidity, this crisp fruit driven vivacious wine is the perfect partner to the spicy Asian influences in today's gastronomic experiences.

## [ WINE ANALYSIS ]

Alcohol Volume: 8.6%  
TA: 7.29 g/L  
pH: 2.85  
VA: 0.25 g/L  
Residual Sugar: 39.5 g/L

## [ WINEMAKING NOTES ]

Langmeil's Live Wire Riesling is selectively picked from a unique vineyard which flourishes on ancient soils in the cooler region of Eden Valley, high above the Barossa floor. After harvest, the pristine fruit is gently pressed and fermented at cool temperatures leaving a small amount of natural residual sugar to balance with crisp natural acidity. The result in this delicate, yet intense wine showing lifted limes and citrus blossoms which extend through to a fruit driven palate and a long and lively finish. Lower in alcohol this wine is ideal for spice infused Asian dishes or just as an energetic aperitif.

**COLOUR** • Pale straw with green hues.

**NOSE** • Lifted bouquet of limes and granny smith apple mingle deliciously with a little talc and confectionary hints.

**PALATE** • Juicy, refreshing and lively on the palate with a lovely, fine frizzante to help deliver fresh lime and apple to the taste buds. Medium sweet, natural grape sugars are well balanced with zingy, crisp acidity which the Riesling grape is famous for and the finish is long, zesty and fruitful.

**FOOD MATCHING** • Freshly shucked oysters, Salsa, Fresh Salads, Seared Scallops.