

2009 LIVE WIRE EDEN VALLEY 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: 8.7%
TA: 7.01 g/L
pH: 2.79
VA: 0.13 g/L
Residual Sugar: 51 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 perfume of juicy granny smith apple, citrus blossom and lime with hints of talc.

PALATE • Luscious sweetness of fresh apples mingles in harmony with tangy lime citrus and a zesty twist. Lively and fresh on the palate with the fruit flowing effortlessly to an extremely long finish.

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

PEAK DRINKING • 2009—2023