



100% Coonawarra.
100% Family Owned.

KOONARA SOFIEL'S GIFT - RIESLING 2007

Named after the angel of Nature – because the Riesling grape can take up so many characters from the soil (or terroir), we thought we better name it after the angel who encourages people to get in touch with the earth.

VARIETY: 100% Riesling

DISTRICT: 100% Adelaide Hills

TASTING NOTES:

NOSE: The bouquet is fruity, fresh and floral. Descriptors such as fresh pear, Granny Smith apple, and elderflower come readily to mind.

PALATE: Lemon zest and apple flavours up front. Gala apple flavours continue on a tightly balanced mid palate finishing with persistent limey characters. The wine have a very long finish

WINEMAKERS COMMENTS:

2007 has been one of the worst years on record for frosts, we had to go all the way to the Adelaide Hills to find the perfect Riesling grapes. This wine was pressed off the skins immediately after being taken from the vine, with only the free run juice used for the final product (the French in Champagne refer to the wine made with free run as "Grand Cuvee"). This wine follows Koonara's last medal winning Riesling by being very well balanced and a hint of sweetness has given a finely structured, soft dry perfumed wine.

The natural crispness will see this wine cellar extremely well, developing toasty characters and creaminess in the structure, adding to its complexity over the next 3 – 5 years.

FOOD:

A perfect match for seafood (especially shellfish) and Asian salads, e.g Natural Oysters with shallots, cherry tomato, coriander and a dash of fresh red chilli for a salsa on top. Add a dash of Riesling on the actual oyster for the lime flavours.

