

Bancroft **Bridge**

Bancroft Bridge is the exciting, contemporary new label for a range of premium wines specifically designed for on-premise. Bancroft Bridge offers generously flavoured wines with good varietal definition, fine texture, structure and balance that are delicious with food.

Chardonnay, Riesling, Semillon Sauvignon Blanc, Semillon Chardonnay, Cabernet Merlot, Shiraz Cabernet, Sparkling



RIESLING 2007

Region

Australia

Appearance

Pale straw colour

Bouquet

Lifted citrus and floral aromas

Palate

Fresh zesty lemon and lime flavours on the palate balanced with crisp balanced acidity.

Vintage Conditions

Drought conditions led to an earlier vintage than previous years. Dry weather and warm sunny days with low cropping levels resulted in wines with fantastic flavour concentration.

Winemaking

Fruit was selected from vineyards that show the desired flavour expression. Vineyards with healthy clean fruit profiling citrus and floral flavours were selected. The wine was fermented over a two week period at between 12° and 14°C.

Wine Analysis

Alc/Vol : 12.0 % pH : 3.2 TA : 5.75 g/L

Cellaring

Enjoy whilst the wine retains its youthful, fresh fruit flavours or cellar for up to 2 years.

Suggested Cuisine

This crisp fresh wine makes a perfect accompaniment to spicy Thai or Indian dishes.

General Characteristics

●● Dry / Sweet ● Body

KEY	● Dry ●● Medium Dry ●●● Medium Sweet ●●●● Sweet
	● Light Bodied ●● Medium Bodied ●●● Full Bodied