



Leo Buring

Leonay DWG17 Eden Valley Riesling 2003

Since the purchase of Chateau Leonay in 1945, Leo Buring has built an unparalleled reputation for quality Riesling production in the Clare and Eden Valleys.

Each vintage, the best parcel of fruit from either the Clare or Eden Valley is identified as possessing the ideal balance of flavour and natural acidity. This fruit is then carefully hand-picked and vinified to prevent oxidation and preserve the clean fruit flavours.

The Eden Valley was identified as possessing the ideal fruit for the 2003 Leo Buring Leonay Riesling. A direct descendant of a Riesling heritage that is Australia's finest and in its own right one of Australia's greatest Rieslings.

Released in its youth to allow maximum appreciation of its fresh fruit flavours this wine also has an extremely long cellaring future.

Vineyard Region

Eden Valley

Vintage Conditions

The Riesling vines bud-burst in early spring after a long dry winter. During a mild spring, canopy growth was moderate. The refreshing mild and even conditions coupled with the long early autumn provided ideal ripening conditions throughout late February and March. In the Eden Valley, harvesting occurred from late March through to early April.

Grape Variety

Riesling

Maturation

Particular care was taken during vinification to maximise clean fruit intensity. Grapes were hand-picked, transported in small batches and processed quickly with minimal filtration to prevent oxidation. Cold Fermentation took place in stainless steel.

Top Awards

Trophy & Gold 2003 Royal National Association (Brisbane) Wine Show

Winemaker Comments: Matthew Pick



Colour

Pale straw with light green hues and excellent clarity.



Nose

The nose displays freshly squeezed limes with subtle background notes of orange blossom and wild lavender.



Palate

Tightly structured this wine has a fresh, crisp palate with an initial burst of lime juice and lemon zest which meld together and persist with complexing notes of honey suckle. Natural, mouth-watering acidity complements the delicate flavours and adds a lively citrus zest to the long, lingering finish.

Wine Analysis

Alc/Vol: 12.5%

Last Tasted

1 Jul 2003

Peak Drinking

Now - 2020

Food Matches

Ideally suited to Aperitif, Asian, Seafood

