



2017 Harcourt Valley Riesling

Bress— What's In A Name?

Whilst living and Winemaking in the Yarra Valley, I discovered the joys of both breeding and showing chickens. This passion led me to visit Eastern France in 1996 to witness first hand the traditional methods of breeding 'Poulet de Bresse'. I dedicate our wines to these famous chickens of France and what they represent - artisan production using traditional, age old methods.

The Vineyard

This Riesling was grown in our over 30 year old vineyard situated in the Harcourt Valley, central Victoria. Harcourt Valley is uncharacteristically cool for a central Victorian wine region. Nestled between the Mount Alexander range and a large ridge, the valley is subject to particularly cool mornings and afternoon shading due to the large ridge. These conditions result in a prolonged growing season and in combination with very tough soil consisting of decomposed granite, produces intensely flavoured fruit. The vines were caned pruned and crop thinned to produce crops of less than 1.2 tonnes to the acre. It is this low-cropped fruit that has, in large part, produced such a full flavoured wine.

Winemaking

My winemaking belief is that good fruit should be treated gently and with minimal intervention. The Bress 2017 Harcourt Valley Riesling was treated in this manner. Techniques I was exposed to in Bordeaux in the early 1990's, tasting countless German and Austrian Rieslings and speaking at length to a number of these producers has provided me with a range techniques that I utilise in making this wine. These include: Picking on fruit flavour and natural acid levels rather than sugar levels, using indigenous yeast strains from Germany that gives the resultant wine a sense of place whilst ensuring that the fermentation took over 4 weeks to complete at low temperatures, (generally 10 to 12 degrees).



Alcohol: 12.3%

pH: 3.21

Titrateable Acid: 7.4g/L

Adam P Marks **BRESS Founder & Winemaker**

Winemaker Specifics

Colour: Very pale golden straw with youthful green tinges.

Aroma: The wine offers a complex array of fruit aromas of citrus, spice and green skinned fruit.

Palate: It has very attractive Riesling flavours of cumquat marmalade, cinnamon spice and green skinned fruit. There is a textural mid palate richness evident in the wine due to the prolonged fermentation. The finish is unctuous, well rounded and has a lovely acid balance which ensures the wine is not cloying.

Ageing: Whilst enjoyable now, this wine will reward careful cellaring for up to 10 years.

The region: Harcourt Valley is uncharacteristically cool for a central Victorian wine region. Nestled at the foot of the Mount Alexander range, the soil contains decomposed granite from the Mountain - the same granite that was used to construct Melbourne's Shrine of Remembrance. It is this granite that imparts the distinct flavours evident in this wine

Food friends: Whilst perfect to enjoy on its own, this wine is our go-to when we're enjoying anything with a bit of spice - think chilli garlic prawns, szechuan chicken, thai green curry. It is also an essential guest at Yum Cha - essential!

