



**Selection International Series** features grapes harvested from some of the finest winemaking regions outside of North America, providing winemakers the opportunity to make varietals and styles from around the world.

## Selection International Australian Traminer/Riesling

**Appellation:** Australia's warm climate and sandy soils produce large yields, however, artisan grape growers often remove about half the fruit at budding to allow for a smaller number of berries with highly concentrated flavour, aroma and body.

**Style:** The lively golden hue of Winexpert's Selection International Australian Traminer/Riesling reveals a combination of floral notes and apple crispness with perfumed headiness of lychee, rose petals, and hints of passion fruit. The long finish and medium body makes a great off-dry wine for sipping.

**Harvest Conditions:** pH 3.5, Brix, TA 3.80 g/L

**Similar Styles:** Selection Estate Washington Columbia Valley Riesling and Selection Estate German Mosel Valley Gewürztraminer.

**Food Pairings:** Excellent with Asian cuisine, soft cheeses, oily fish and especially smoked salmon.

**Sweetness Code:** Off-dry

**Oak:** None

**Body:** Medium

**Ageing:** This wine is crisp and fresh young, but will develop more of its floral/mineral aromas after six months, after 6 months in the bottle.



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