



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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