

CHARLES MELTON

2024 Domaine Sophie Claire Riesling

VINTAGE

Almost a vintage in two halves, dissected by a week of heat. With the Riesling, Rose and most of the Shiraz picked before that week and the Grenache and Mataro holding beautifully afterwards and taking a leisurely stroll towards the end. The Cabernet blocks this year fitted into the early part of the season and look to have benefited from the freshness of the fruit. The final wines are still completing their malolactic conversion, so we haven't done a classification tasting, but one abiding indicator that shows up as we do our wine work is the power and richness of the Shiraz wines from 2024, with the heady scents filling the cellar. The other pleasing highlight was watching the Mediterranean varieties cope so well with the heat spell, holding their skin tightness and freshness until harvesting. A real example of horses for courses. But as I write this, still not a drop of rain.

STYLE

The combination of Eden Valley and Adelaide Hills fruit has provided us with a wine of great Riesling typicity. A slightly more perfumed rendition this vintage but still maintaining the classic citrus base. Notes of lime sherbert, green apple and a hint of tropical fruits are evident on the nose. The palate continues with the house style of gentle texture, elegant & crisp acid and further notes of lemon rind and muscat. A classic, bone dry Riesling which will age gracefully but can easily be enjoyed right away, well chilled.

VINIFICATION

Hand-picked Riesling is immediately whole bunch pressed in the pneumatic press and the free run cut only is chilled and enzyme settled to brilliant clarity, before being yeasted and given a long cool (10-12c) ferment. The wine is finished to almost complete dryness before being bottled early to retain all of its aromatic freshness.

TECHNICAL

71% Eden Valley
29% Adelaide Hills

SOPHIE MELTON
WINEMAKER



CHARLES MELTON

2022 Domaine Sophie Claire GSR

VINTAGE

A return towards yield normalcy, but not quite there yet, with 2022 vintage in the Barossa being around 20% down from 2021. Personally, we fared a little better, but from a winemaking point of view, never mind the width, feel the quality!! Superbly spaced rain events, all continuing through Spring, with nary a hint of heat. Bright sunny, yet mild days presented one of the most balanced and unhurried vintages for some time.

STYLE

Good depth to the colour, with nice bright hints, though not neon-like. Settled, more floral on first look, less oak influenced but still good aromatic density. Finely weighted palate. Some elegance of structure, but not lacking intensity or weight. Round smooth tannin structure with the very fine tannins providing a textural finish to the sides of your mouth

VINIFICATION

A small percentage of Riesling (4%) was co-fermented with the Grenache and Shiraz for this wine. Whole berry maceration has given this blend a vibrant purple hue and elegant, sweetly aromatic perfume. The wine spent 18 months in French and American oak, of which 10% were new. The wine was unfinned and unfiltered prior to bottling

TECHNICAL

Grenache 54%
Shiraz 42%
Riesling 4%

Alc: 14.5%
pH: 3.3
TA: 6.8g/L

SOPHIE MELTON
WINEMAKER

