

CHALKERS CROSSING



2003 Hilltops Riesling

Mineral, earth, slate and citrus aromas; quite lean citrus fruit on entry, building on the finish.

90/100 James Halliday's 2005 Australian Wine Companion

Tasting Notes and Technical Information

Colour: Pale yellow with green tints

Nose: An aromatic bouquet of lemon blossom and white flowers.

Palate: Delicate citrus flavours combined with mineral notes. Long and crisp finish

Style: 100% Stainless steel tank fermentation

Complement: Seafood, 'Choucroute', 'Charcuterie', smoked fish

Best drinking: Now to 2010

Awards

- Rated 90/100 in James Halliday's 2005 Australian Wine Companion
- Silver and Wine-of-Class - 2003 Australian Boutique Winemakers Awards
- Bronze Medal - 2004 Bathurst National Cool Climate Wine Show
- Bronze Medal - 2005 Cairns Wine Show