



BROWN BROTHERS MILAWA VINEYARD Tasting Notes

2018 Brown Brothers National Release Crouchen Riesling

Release date – 2/01/2019

The Wine

The 2018 vintage is a bright straw colour with youthful green tinges. The nose is lifted with aromas of exotic fruits as well as ripe pear and spicy peach. They follow through to the palate which is mouth filling, full of natural grape sweetness and rounded out with a crisp balancing finish. This wine should be served well chilled and enjoyed when young and fresh.

The Grape Variety

The white grape variety, Crouchen originated in the mountainous region of south west France but, due to growing difficulties in the region, is no longer planted in any quantity. However, it can now be found in parts of South Africa and Australia where it is a vigorous variety, producing a wine of flavour and body with enticing hints of ripe melon and a delicate finish.

Technical Description

This wine is made from a blend of 75% Crouchen and 25% Riesling grapes. The fruit was harvested from early March to early April 2018 at a range of baumé levels from 11.5 to 12.5. It was bottled soon after fermentation was complete with an alcohol of 10.5%, a pH of 2.89 and an acid level of 6.2g/L.

Serving Suggestions

This approachable and versatile wine is a great accompaniment to a variety of spicy dishes such as Thai green chicken curry or a warm salad of pumpkin, couscous, shaved pear, green sultana and harissa, as the natural fruit sweetness helps balance the spicy zing. Crouchen Riesling also complements light desserts such as pannacotta.

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