

WOODSTOCK



Home Block Riesling Blewitt Springs 2026

BACKGROUND

Next to the Collett family homestead, at the highest point on the Woodstock Estate, lies our Home Block Riesling vineyard. The deep sandy soil and northern exposure make this an ideal spot for growing exceptional grapes. While McLaren Vale is known for its warm to hot climate, our unique microclimate is perfect for producing this fragrant style of Riesling. The vineyard benefits from cooling sea breezes in the summer acting as natural air conditioning on those baking hot days. We also harvest the grapes at night to preserve their vibrant aromas and crisp acidity.

WINEMAKING

Our Home Block Riesling is picked early to preserve its crisp natural acidity and vibrant fruit characters. The grapes are gently cold pressed, cool fermented, and matured entirely in stainless steel before being bottled young to retain freshness, purity, and bright citrus aromatics.

TASTING NOTES

This Riesling is effortlessly bright and lifted, displaying citrus blossom, honeysuckle and Tahitian lime. While bursting with aromatic animation on the nose, the palate also delivers flavour. Lemon lollies and lime spice come to mind, followed by mouthwatering yet balanced acidity with slight structural minerality. An elegant and perfumed style of white for any occasion.

FROM THE WINEMAKER

The 2026 Home Block Riesling is a fantastic expression of the season. A mild ripening period delivered vibrant floral aromatics and bright natural acidity. You'll notice lifted lime, citrus blossom and spring jasmine on the nose, with a balanced palate and a clean mineral finish. Fresh and incredibly drinkable, it's a wine that keeps you coming back for another glass.



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