

# 2016 EDEN VALLEY RIESLING

## **The Vineyard**

The Riesling vineyard is located at the southern end of the Eden Valley at an elevation of approximately 470 metres. The soil is gravel and sandy loam over stone/clay subsoil with a gently sloping northerly aspect. The vineyard is hand-pruned and hand-picked with limited watering, producing crops of 2 tonne per acre.

## **The Winemaking**

Free run juice from whole bunch pressing is lightly cold settled then racked & separated into 2 components. One component undergoes a cool fermentation in stainless steel tank. The other portion undergoes a wild fermentation in seasoned french oak. Following primary fermentation, the tank component rests on its lees. The barrels remain on lees and are stirred periodically over 6 months. The wines are racked, blended and stabilised just prior to bottling.

## **Tasting Notes**

Pale straw in colour. A classic lifted nose of lime and lemon. A pure and precise palate, intensely flavoured with the lime and lemon citrus, wrapped around a crisp acid profile. Wonderful balance, texture and length.

