

2021 BARREL AGED RIESLING

Riesling

EDEN VALLEY, BAROSSA

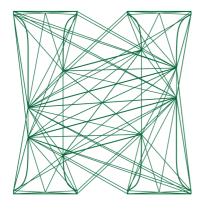


The 2021 Rieslings from Eden Valley are highlighted by their unusually high acidity. The cause was a growing season that lived within the eye of the cooler 'La Nina' conditions. Yields were average due to healthy rains during winter and spring.

After experimentation with Viognier during the 2020 vintage, I decided to take a completely different approach to previous years' winemaking with the Riesling. (We skipped 2 vintages due to drastically low yields).

Long, cool and mild growing conditions allowed the wine full malo-lactic fermentation on lees in oak for an entire year with no need for sulphur during maturation. Out of the 10 barrels we created for the regular cuvee, I retained one barrel for a further 12 months of maturation. 30 doz. produced.

The wine shows powerful fruit and texture with citrus, pine-apple, lemon and grapefruit together with a saline -edged, tangy finish. Drink with fish and a white sauce. *Alex Head*



RAINFALL:	461ml (April '20-March '21 avg. 465ml)
VINEYARD:	Flaxman Valley. All farmed sustainably with organic principles
VARIETAL:	100% Riesling
VINE AGE:	50 years
SOIL/ROCK:	Sandy loam over yellow clay, schist & granite
AVG. YIELD:	1.0 t/a
PRODUCTION:	360 bottles
VINIFICATION:	Hand-picked fruit with some whole-bunch press into stainless steel, settled and cool fermented in neutral oak Aged on lees for 24 months with full malo-lactic fermentation.
BOTTLING:	Feb '23, minimal So2
ACIDITY:	pH 3.2 TA 6.6g/l
ALCOHOL:	13.0% g/f 0.2g/l