



Production:

Picked Friday, February
19th 2010,
Single vineyard wine.
1.8 tonne to the acre
Dry Grown Riesling from
Mick Hearnden's 60 year
old Riesling Vines
384 bottles Re Released
September 2019

Colour:

Very Bright Rich Golden
Straw Summer Grass.

Nose:

Upfront toasty devel-
oped notes weaving
around lemons and limes
supported by lifted
perfume of lemon thyme
jasmine and dry summer
grasses with hints of
juniper and aromatic
dried herbs

Palate:

Firm crisp and juicy
with Lovely toast
complexity & beautiful
balancing acid that
gently grips the
cheeks. Combination of
assertive citrus melded
with ripe limes and
clear lemon countered
against hints of dried
herbal leaves and yeast
complexity. The rich
clean palate lingers on
beautifully leaving the
mouth ready for the
next sip.

David Franz
david Franz

- CELLAR RELEASE -
2010 EDEN VALLEY RIESLING

If there was ever (in my book) a true king of the whites, it is Eden Valley Riesling! Riesling is one of the physically toughest varieties on the planet, yet it is capable of producing some of the most subtle wines you will ever come across. You only need look at the thin layer of loam, coating the underlying granite of the Eden hills and the way the vines thrive to see my point. The are bloody Tough! All that aside, the true worth of the variety is as it should be, in the drinking. The 2010 Eden Valley Riesling fits the bill here to excess. It won't ever see the show circuit but rather is destined to spend its life making meals and lazy afternoons a much better place to be.

Although I try to grow every grape I use for my wines, not having any old dry grown Eden Valley Riesling meant that I had to find a source. As luck would have it, a good mate who lives across the road from my brother Phil, in Eden Valley had some fruit that more than fit the bill.

Mick Hearnden lives on a property out the back of Eden Valley. He has no formal water supplies and has to rely on natural rainfall to supply him with all he uses. As his Riesling invariably does well without water it's an easy decision to dry grow, The fruit from Mick's block is always a revelation. Where most other Eden Valley Riesling tend towards the big limes and lemons, Mick's for some reason is always ruby grape-fruit and marmalade. Maybe it's the soil, maybe the clone... I don't really mind which, because the fruit is always awesome!

I guess my wines often buck the trends and break the mould, but this is not really a conscious decision. In the case of my Riesling (as with all my wines) the fruit and how I express it is what drives the finished wine.

In 2010 I took roughly two tonne of this wonderful fruit at around 11.5 baume which I whole bunch pressed. The unclarified free run was cold fermented for around a month. six months on un-stirred yeast lees followed before the wine was racked to clear and finally bottled in November 2010. Half a pallet was tucked away and has now be re-released as a 9 year-old, rich and delicious and truly great.