



Production:

Riesling (75%):
5.5t Mark Bartholomeaus

Semillon (25%):
1.8t John and Karina
Schaefer

6000 Bottles produced

Colour:

Very Bright light gold
straw with hints of
pale lime green.

Nose:

Minerally limes and
lemons underlaid with a
light bready yeasty
complexity

Palate:

Bold crisp yet rich
structure of ripe lemon
lime curd with a dollop
of sorbet. Firm and
balanced acidity with a
pleasing phenolic line
over a full and
delicious mid palate.
Long on flavour yet
light and lithe in the
mouth. An excellent
candidate for aging but
brilliant in the first
flush of youth.
Guaranteed to be a
complex and rewarding
drink!

David Franz
david Franz

2018
Eden Edge

The 2018 Eden Edge is my white blend. This crisp delicious wine brings together the two greatest (in my opinion) Barossa varieties in the one bottle -

Riesling and Semillon. Riesling grown by Mark Bartholomeaus on his Eden Valley High Eden block forms the foundation of the 2018 Eden Edge. His fruit is Co-fermented with John Schaefer's Long Gully Road Vineyard Semillon. Mark Bartholomeaus's Block is located on the High Eden Ridge. Mark's fruit is defined by its incisive structure chock full of juicy limes and citrus. John Schaefer's vineyard is tucked back into the first folds of the Barossa ranges and his southern boundary is about 300m inside the Eden Valley GI. The Semillon sourced from his block has the wonderful combination of soil, location and 'Citrus-y' nuance that work beautifully with each other. When brought together, high altitude Eden Valley line and drive creates the backbone the generosity of the Long Gully Road 'garden'

fleshes out perfectly. Although almost 20km apart by the shortest drive, both these blocks share a common element that creates the music in your mouth. The hilly topography nurture and protect the vines in each different, but in their own way ideal combinations of position and soil. The Eden Valley Ranges capture and funnel cool moist air through the vineyards in the night while the days gather the warmth of late summer / early Autumn sunshine. Mix the elements together and shake them up and you have the essential

ingredients for developing the delicious flavours that drive the Eden Edge. The 2018 Eden Edge was crafted with minimal intervention from fruit chock full of 'Crispy Deliciousness'. Basket pressing was followed by long cool slow co-fermentation of both varieties on full solids at low temperature. This blend spent around 5 months on lees before being racked in August and bottled in Mid September 2018

