



Production:

Picked 21st of March 2018
From Mick Hearnden's Eden
Valley Old Block Vineyard

Total production 5850
bottles. Bottled Mid
September 2018

Total production 5850
bottles. Bottled 19th of
October 2018

Colour:

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

Nose:

Ripe and seductive 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 full bodied
for a Riesling with
beautiful balancing acid
that gently grips the
cheeks. Combination of
assertive lime over lemon
Sorbet melded with barely
ripe white peach are
counterpointed against
hints of dried herbal
leaves and yeast
complexity. The clean
delicious palate lingers on
beautifully leaving the
mouth eager for
the next sip.

David Franz
david Franz

2018

EDEN VALLEY RIESLING

HANDMADE ARTISAN WINE OF EDEN VALLEY SOUTH AUSTRALIA, PRODUCT OF AUSTRALIA

11.8% ALC/VOL



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. They are bloody Tough! All that aside, the true worth of the variety is as it should be, in the drinking. The 2018 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 as much of the grapes I use for my wines, not having any old Eden Valley Riesling vines handy 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, 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. Luckily they have been reliably producing fantastic fruit for over 50 years.

The fruit from Mick's block is always a revelation. True to type this Eden Valley Riesling is chock full of big limes and lemons, with hints of ruby grapefruit and marmalade. Maybe it's the soil, maybe the clone... I don't really mind which, because the fruit is always awesome!

In 2018 I sourced a solid six tonnes of the good stuff from Mick. This wonderful fruit (at around 11.9 Baume) was picked overnight before being basket pressed. The unclarified free run was cold fermented for around a month in stainless and the pressings barrel fermented. Five months on un-stirred yeast lees followed before the wine was racked to clear and bottled Mid September 2018. It's delicious, balanced and perfect just on its own in a glass!