

## 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:

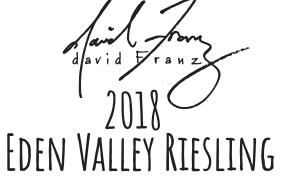
Very Bright light new straw with hints of pale lime green.

## 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.



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

11.8% ALC/VOL

IRF© | Dry | Medium | Medium | Sweet | Sweet

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!