



Production:

Riesling (86%):
Mark Bartholomaeus
Semillon (14%):
John Schaefer

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

2021
Eden Edge

*- Fruit by Bartholomaeus
and Schaefer -*



The 2021 Eden Edge is my Citrus Explosion in a Glass! 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 Bartholomaeus on his Eden Valley High Eden block forms the foundation of the 2021 Eden Edge. His fruit was reinforced with John Schaefer's Long Gully Road Vineyard Semillon. Mark Bartholomaeus' Block is located on the High Eden Ridge. His 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' richness and intensity that the 2021 Vintage delivered in spades. 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 2021 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 November 2021