



Peace of Eden

(*12)

Eden Valley

RIESLING

TECHNICAL INFORMATION

Harvest date: 3rd April 2012

Alc/Vol: 13.1%

Residual Sugar: 6.3g/L

Acid: 6.97

pH: 2.92

St. John's Road



INSPIRATION - The peace and tranquillity of the cool climate Eden Valley is ideally suited to the clean, pure flavours of Riesling. Our approach is to use minimal intervention which enables the fruit to speak for itself. Clean, pure flavours best served chilled.

Peace of Eden is our piece of Eden quietly loyal to refined Riesling grapes from this sub-appellation of the Barossa Valley.

THE WINE

Colour: Crystal clear, pale straw in colour with a green hue.

Nose: Invigorating nose of green apple and fresh pear with fragrant aromatics of lime peel and citrus blossom.

Palate: Wonderfully clean and exact with layers of green apple, stone fruits and a citrus finish that is lemon tart like. Lovely and rich in texture, fruit sweetness is both tantalizingly luscious and well balanced by the natural, slate-like acidity that finishes with pure minerality.

Cellaring Potential: Stunning now. You could also put away for several years for an aged and honeyed beauty! Try patiently in 10-15 yrs.

WINEMAKING

Vinification: Eden Valley is the home of our Riesling. It is slightly cooler than other Barossa sub regions and a fantastic growing area for this variety. We think that our 2012 Riesling captures all of the really great qualities of their terroir and the cooler than average summer temperatures; Vibrant aromatics, intense fruit characters and wonderfully fresh acid.

Fruit was hand-harvested, destemmed, crushed and cold pressed. Juice was settled and clarified. Fermented with Yeast QA23 for floral aromatics, fermentation was between 14 -16 C. Fermentation was stopped at just over 6g/L residual sugar. Heat and cold stabilised, filtered and sent to bottle.

Oak: No oak is used