

Peace of Eden Riesling 2017

The peace and tranquillity of the cool climate Eden Valley is ideally suited to yielding the clean, pure flavours of Riesling. Our approach of minimal intervention enables the true characteristics of each vintage and the vines to speak for itself.

Winemaking

The '16-17 growing season reminded many locals of seasons of years past. Winter rains were excellent (>800 mm), and dry creeks were at capacity. Whilst not especially cool during the early growing season, the wet soils delayed budburst by more than a month compared to the previous year. Summer was also characterised by a lack of extreme heat spikes, so the vineyards remained virtually free of any sunburnt berries, keeping the phenolics in the skins low and making the flavours from the light pressing fractions very useful in the cuvee.

A large percentage of the 2017 blend has come from the Zander family vineyard in the Flaxman's Valley area of EV. The Zander 'Quarry Block' is a beautiful low-yielding vineyard home to 39 year-old-vines which produce fruit with intensity of flavour and purity. A small portion also comes from Terry and Jan Riley's 96Ha property located just over a km east of Eden Valley village. Their vineyards are grown on thick, loamy sand, over brown clay, producing fruit with classic regional minerality.

Following picking fruit was immediately taken to our Barossa winery, for pressing, to avoid extended skin contact. As with previous vintages Phil let the fruit cold-settle for two days before fermentation, increasing the vibrancy of the final blend.

Tasting Notes

- Colour:** Pale straw with gold flecks
- Aroma:** Perfumed and delicate; floral/lemon blossom, mineral lime citrus
- Palate:** Fine but powerful: lively and zesty. Showing great 'Riesling' purity and beautiful balance. Fresh lemon-lime citrus, regional minerality with a long, mouth-watering finish.
- Food Match:** Battered King George Whiting with chips
- Cellaring:** Perfect for immediate consumption, or cellar for 5 – 10 years.

Analysis

Alcohol:	13%	TA:	6.67 g/L
RS:	0.7 g/L	pH:	3.07



Winemaker – Phil Lehmann