

EDEN HALL

Riesling

EDEN VALLEY 2010

Region:	Eden Valley
Harvested:	15th March 2010
Alcohol:	12.25%
pH:	2.91
Residual sugar:	2.7
Bottled:	April 2010
Total production:	10,454 bottles

The 2010 vintage is potentially a classic year and began with excellent late winter and spring rainfall – the best for the past five years – that thankfully replenished the parched soils. Warm conditions in early spring lead to an early bud burst, but a cool October kept the vines growing slowly. A heat spike in November generated leaf and canopy growth, ensuring the Avon Brae vineyard looked ‘picture perfect’ by the end of the month. This early heat also impacted upon fruit set, thereby reducing crop levels across the board. In early 2010, the mild conditions ensured that vintage commenced slightly earlier than average, characterised by healthy vines with below average yields. The Riesling vines were well set, with the cold nights causing the vines to hold their natural acid and delicate aromatics, while the sunny days meant flavour and sugar increased steadily.

The 2010 Eden Hall Riesling is pale straw in colour with subtle green hues, possessing an intense, lifted floral bouquet with hints of kaffir lime, stone/minerals and lemon rind. The palate is bursting with clean citrus fruit, combining ‘fresh cut’ limes and lemons with a cleansing, racy acid finish. Winemaker Christa Deans chose to only lightly press (using a half bar press) the grapes this year, to maximize and concentrate the fine fruit characters so prevalent in the world's greatest Riesling wines. Christa has produced the 2010 Eden Hall Riesling from 100% free run juice to capture the essence of pure Riesling and we believe this wine could be the best ever release from our famed Avon Brae vines.



*Shiraz - Cabernet Sauvignon - Cabernet Shiraz - Cognac
Riesling - Pinot Noir - Riesling*

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