

EDEN HALL

Grüner Veltliner

EDEN VALLEY 2017

Region:	Eden Valley
Harvested:	14 March 2017
Alcohol:	11.80%
pH:	3.26
Residual sugar:	2.95
Bottled:	10 July 2017
Total production:	2,769 bottles

2017 Vintage:

In stark contrast to the previous year, the 2017 growing season followed a long wet winter that replenished soil water profiles and a wet, windy September. A mild summer included regular rainfall events ensuring a long, cool ripening period. Bunch weights were increased leading to yield levels getting back to average and a harvest schedule also getting back to “normal” with Riesling coming off at the end of March and into April whilst the reds were picked in May.

2017 Eden Valley Riesling will be a stand-out and the reds aromatic and elegant as usual, but not as big.

2017 Grüner Veltliner tasting:

Our third Grüner vintage from vines growing blissfully alongside their natural soulmate, Riesling (and showing some similar characters). Pale straw in colour with a savoury nose including cloves and white pepper.

The palate is broad offering nectarine and white peach over citrus. A textural wine yet a pure, clean, mineral finish. Chill and drink now, but will also age gracefully.



*Shiraz - Cabernet Sauvignon - Merlot
Cabernet Franc - Riesling - Viognier - Grüner Veltliner*

WWW.EDENHALL.COM.AU