EDEN HALL

Grüner Veltliner

EDEN VALLEY 2026

Region:	Eden Valley
Alcohol:	11.4%
pH:	2.9
Residual sugar:	0.5g/l
Harvested:	20th March 2026
Bottled:	24th June 2026
Total production:	2412 bottles



2026 Vintage:

For the third year in a row, we entered the 2026 growing season with winter rainfalls well below average. Fortunately, there were reasonable falls in spring that lead to even budburst. Prospects for a return to better yields looked promising, but were dashed by a devastating frost on 12 November that wiped out half of the vineyard. Due to the lateness of the frost, there was no chance of recovering fruitfulness, so we had to nurture the remaining vines. The challenges kept coming with hot weather over summer and no supplemental water available. Just as we were limping towards the finishing line, another curve ball was delivered with late rains in early March that lead to intense scrutiny checking for splitting. In the end, whilst there was some splitting of berries, the rain did more good than harm, causing minimal disease pressure and reinvigorating the vines so that they could put their best foot forward at harvest. Picking started on 17th March with Block 8 Riesling and finished on 30th April with Block 3 Cabernet Sauvignon. The yield was so miserly that we could not make a Cabernet Sauvignon under the Eden Hall label, but the Grüner Veltliner, Riesling and Shiraz were excellent.

2026 Eden Hall Grüner Veltliner tasting:

The 2026 Eden Hall Grüner Veltliner is pale golden yellow with a floral nose of jasmine over subtle herbaceous notes of parsley and white pepper. The palate opens with white peach followed by zesty grapefruit providing a clean finish. A wine of established stature and place. Chill and drink anytime, but will age gracefully.