

# 2018 FROST DODGER RIESLING

## Eden Valley Riesling At Its Purest

Old Vine Eden Valley Riesling sourced from two frost pocketed vineyards dating back to 1930.

<b>Region</b>	Eden Valley
<b>Sub-Region</b>	Craneford & Mt McKenzie
<b>Altitude</b>	350 metres – 450 metres
<b>Vineyard Practices</b>	Family traditional methods with a diet of composts, native grasses & flora as ground cover, low water input and natural sprays for diseases.
<b>Soil</b>	Complex sites that house thin sandy clay loams, Ironstone / quartz gravels with underlain schists.
<b>Trellis System</b>	Single wire
<b>Varietal</b>	Riesling
<b>Age of Vines</b>	48 – 90 years old
<b>Alc/vol</b>	12.5%
<b>Closure</b>	Stelvin
<b>Yield per Vine</b>	2 kg / 1.8 ton per acre
<b>Oak Treatment</b>	None
<b>Total Production</b>	5,600 bottles
<b>Vintage</b>	Good winter & spring rainfalls, with good soil moistures for the growing season ahead. Sites showed healthy canopies heading into summer. January and February were warm & dry leading into mid March harvest making this 2018 riesling of great cellaring potential with intense fruit, texture and structure.
<b>Wine Making</b>	Hand picked whole bunch pressed and free run only. Natural cold settling for 12 days then racked with little solids remaining for wild yeast ferment at low temperature for 6 weeks continuing with lees aging for 8 weeks for added texture, weight and complexity. Expect high tone aromatics of white stone fruits, white flowers & lime. The real star is the palate which reveals all of the aromatics but sears with texture, weight & persistence that finishes crisp, dry & long.

