

2020 FROST DODGER RIESLING

Eden Valley Riesling At Its Purest

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

Region	Eden Valley
Sub-Region	Craneford & Mt McKenzie
Altitude	350 metres – 450 metres
Vineyard Practices	Family traditional methods with a diet of composts, native grasses & flora as ground cover, low water input and natural sprays for diseases.
Soil	Complex sites that house thin sandy clay loams, Ironstone / quartz gravels with underlain schists.
Trellis System	Single wire
Varietal	Riesling
Age of Vines	49 – 89 years old
Alc/vol	12.5%
Closure	Stelvin
Yield per Vine	2 kg / 1.8 ton per acre
Oak Treatment	None
Total Production	5,300 bottles
Vintage	Very dry winter and spring with wide frosts event produced the lowest crop load in a decade. The old vine sites showed good canopy to protect the small intense crop making this 2020 riesling of great cellaring potential with intense fruit, texture and structure.
Wine Making	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.

