

POOLEY



POOLEY WINES
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2022 BUTCHER'S HILL RIESLING

Varietal/s: Riesling
GI: Coal River Valley, Tasmania.
Clone/s: GM198
Yield: 8.5T/Ha
Harvest Date: 23rd/24th April 2022
Bottle Date: 31st August 2022
Baume: 12.5
Production: 3852 bottles
Alcohol: 13.2%
PH: 3.10
TA: 8.04 g/L
RS: 2 g/L

Vinification:

Whole-bunch pressed to tank. Inoculated fermentation (TXL strain) in stainless steel for 14 days. 5 months maturation on fine lees in 5 year old French oak puncheons.

Viticulture:

Location: Butcher's Hill, Richmond.
Appellation: Coal River Valley
Established: 2003
Elevation: 30m-100m
Soil Type: Dolerite & self-mulching black vertosols over sandstone
Aspect: North Facing
Size: 6ha under vine

Growing Season:

The lead-up to 2022 vintage included one of the wettest winters on record, a cool drying spring into summer with high humidity. All these factors led to healthy canopies and bunch numbers. The cool conditions, especially around the time of flowering resulted in some poor fruitset in earlier flowering varieties. This delivered a combination of small and large size berries to form reducing the overall yields and intake in those varieties. The vintage started a couple of days later than usual, but with the high humidity/lowered diurnal range, our late ripening varieties were picked slightly earlier than usual. Overall, a quality vintage.

Tasting Notes:

Aromas of citrus blossom, jasmine, and mineral on the nose. Notes of preserved lemon, under-ripened pear and kaffir lime follow through on the palate. A slight note of talc, persists with a full mouth-feel and continuous acid.

Cellaring: 15-20 years

