

POOLEY



PREMIUM  
TASMANIAN WINES



POOLEY WINES  
OUR PROUD HISTORY, YOURS TO ENJOY

CELLAR DOOR & BUTCHER'S HILL VINEYARD

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## 2022 MARGARET POOLEY TRIBUTE RIESLING

Varietal/s: Riesling

GI: Tasmania, Coal River Valley

Yield: 8.0 T/Ha

Clone/s: GM198

Harvest Date: 12th April 2022

Alcohol: 12.1%

PH: 3.02

TA: 9.6g/L

RS: 3.0 g/L

Bottle Date: 19th August 2022

Production: 2,640 Bottles

### Vineyard:

Location: Campania, Tasmania

Appellation: Coal River Valley

Established: 1985

Elevation: 80m-100m

Soil Type: Sandy loams & sandy clay loam over impervious clay

Aspect: North-East Facing

Size: 12ha 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 fruit-set 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.

### Vinification:

The fruit was hand-picked, then cooled overnight to 5 degrees. Whole bunch pressed the following day. Inoculated fermentation with TXL yeast in stainless steel. Matured for 5 months on fine lees in old French oak puncheons.

### Tasting Notes:

A resplendent aroma of orange blossom, mandarin and honeysuckle. Superb tension and balance with notes of lime, cumquat, orange peel and beeswax follow on the palate. Persistent acidity through to the end.

### Cellaring Potential:

20+ years (from vintage)