

POOLEY



POOLEY WINES
1431 RICHMOND RD
RICHMOND TAS 7025
PH: 03 6260 2895.
INFO@POOLEYWINES.COM.AU

2022 MARGARET POOLEY TRIBUTE RIESLING

Varietal/s: Riesling
Clone/s: GM198
Alcohol: 12.1%
GI: Coal River Valley, Southern Tasmania.
Yield: 8.0 T/Ha
TA: 9.6g/L
PH: 3.02
Baume: 11.5
RS: 3.0 g/L
Harvest Date: 12th April 2022
Bottle Date: 19th August 2022
Production: Bottles

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.

Vineyard:

Location: Coinda Vale, Campania
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.

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.

