

POOLEY



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CELLAR DOOR & BUTCHER'S HILL VINEYARD

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2023 BUTCHER'S HILL RIESLING

Varietal/s: Riesling
GI: Tasmania, Coal River Valley
Yield: 7.5 T/Ha
Clone/s: GM119
Harvest Date: 27th April 2023
Alcohol: 12.9%
PH: 3.19
TA: 9.88 g/L
RS: 5 g/L
Bottle Date: 3rd September 2023
Production: 2,952 bottles

Vineyard:

Location: Richmond, Tasmania
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

Vinification:

Fruit was hand-picked and cooled overnight to 5 degrees. The fruit was whole bunch pressed the following day and transferred to stainless steel for an inoculated (TXL) ferment. Matured on fine lees for 4 months prior to bottling.

Growing Season:

The 2023 growing season started with budburst in September and continued with flowering in November. This year, we experienced a lot of wind and rain during flowering which makes for very challenging conditions. Between October and December 2022, there was 230mm of rainfall at both of our vineyard sites. It resulted in poor fruit set, and an overall reduction in yield for the season. Late December saw the rain disappear, leading away from the La Nina weather pattern and towards a drier, warmer El Nino period. It was a mild summer with no extremes of heat, whilst remaining warm. This is great for steady and slow development of flavour, acid, sugar, and tannin. All the elements that make for great quality wine.

Tasting Notes:

Bright aromas of citrus blossom, pear, and cumquat on the nose. Notes of mandarin, lime juice and under-ripened pineapple follow through on the palate. Finishing with a silky mouth-feel and continuous acid.

Cellaring Potential:

20 + years (from vintage)

