

POOLEY



POOLEY WINES
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2024 POOLEY GEWURZTRAMINER

Varietal/s: Gewurztraminer

Alcohol: 13.5%

GI: Tasmania, Australia

TA: 7.5g/L

PH: 3.28

RS: 0.5g/L

Yield: 6T/Ha

Harvest Date: 27th March

Bottle Date: 25th June 2024

Production: Bottles

Vinification:

Fruit sourced from the Tamar Valley, hand picked in the early hours of the morning at low temperatures to maintain freshness and fruit flavour. 24 hours of skin contacted before pressing to tank for fermentation in stainless steel. Inoculated with TXL yeast, and matured on lees for 3 months prior to bottling.

Growing Season:

Due to an unusually warm winter, 2024 growing season started 3 weeks earlier than expected. The warmer temperatures and reduced but steady rainfall through the growing period was a contrast to V23, these optimal conditions lead to beautiful, high quality grapes. Harvesting commenced at Butcher's Hill in early March with the House Block Pinot Noirs, and concluded with the Cordon Cut Riesling at Butcher's Hill. Exceptional quality fruit and no pest or disease presence lead us to expect great things from the 2024 season.

Tasting Notes:

A dry Gewurztraminer style showcasing fragrant scents of nashi pear, dried rose petal, and Turkish Delight. The palate mirrors these orchard fruit notes, introducing crab apple and red delicious, culminating in a dry a refreshing crispness.

Optimal drinking 2023-2028

