

POOLEY



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2023 POOLEY GEWÜRZTRAMINER

Varietal/s: Gewürztraminer

GI: Tamar Valley, Tasmania, Australia

Alcohol: 13.5%

PH: 3.15

TA: 8.5 g/L

Clone/s: 1078

Baume: 13.3

Yield: 5 T/Ha

Harvest Date: 5th April 2023

Bottle Date: 29th August 2023

Production: 4323 bottles

Residual Sugar: 4 g/L

Vinification:

The fruit was sourced from 20-year-old vines in Tamar Valley of Tasmania. The fruit was crushed and soaked on skins for 24 hours before being pressed to tank. Cold settled. Racked off heavy lees then warmed and inoculated (TXL yeast strain). Fermentation took place over 18 days with 4 months on fine lees in stainless steel tanks 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 Note:

Resplendent notes of florals on the nose with dried rose petal, Turkish delight and Elderflower. The florals continue on to the palate with rose water, quince and lychee. The finish is long and full of texture.

Optimal Drinking: Now to 2028