

POOLEY



PREMIUM  
TASMANIAN WINES



POOLEY WINES  
OUR PROUD HISTORY, YOURS TO ENJOY

CELLAR DOOR & BUTCHER'S HILL VINEYARD

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## 2024 POOLEY RIESLING

Varietal/s: Riesling

GI: Tasmania, Coal River Valley

Yield: 6-8 T/Ha

Clone/s: D2V3, GM118, G119

Harvest Date: 28th March to 15th April

Alcohol: 13.00%

PH: 3.15

TA: 7.92 g/L

RS: 3 g/L

Bottle Date: 25th June 2024

Production: 21,971 bottles

### Growing Season:

Due to an unusually warm winter, 2024 growing season started 3 weeks earlier than expected. This led to a busy end of winter for the vineyard team who did a great job getting the vines ready for the season ahead.

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 led us to expect great things from the 2024 season.

### Vinification:

A blend of Cooina Vale, Butcher's Hill and select parcels from the Coal River Valley. Fruit was handpicked and cooled overnight to 5 degrees. Fruit was then whole bunch pressed to tank. Fermented in stainless steel and juice inoculated with TXL strain yeast. Brief maturation on fine lees prior to bottling.

### Tasting Notes:

The palate opens with candied orange zest and mandarin, clean acidity revitalises the palate and clears the way for lime cordial, apple sherbet, dry honeysuckle and white jasmine to finish off this outstanding cool-climate riesling.

### Cellaring Potential

8 + years (from vintage)