

POOLEY



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CELLAR DOOR & BUTCHER'S HILL VINEYARD

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2024 BUTCHER'S HILL CANE CUT RIESLING

Varietal/s: Riesling

GI: Tasmania, Coal River Valley

Yield: 2.3 T/Ha

Clone/s: GM198

Harvest Date: 9th May

Alcohol: 8.8%

PH: 3.02

TA: 10.4 g/L

RS: 137 g/L

Bottle Date: 8th November, 2024

Production: 2,817 bottles

Vineyard:

Location: Butcher's Hill, Richmond.

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

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 lead us to expect great things from the 2024 season.

Vinification:

Canes were cut on the 28th of March, Fruit was then hand-picked at 16.5 baume, whole bunch pressed to tank, juice was then put back on skins for 24 hours, pressed and repeated again. In total three press cycles to extract sugars, 5 months on lees prior to bottling.

Tasting Notes:

Incredible balance and harmony within this luscious dessert wine, lifted jasmine, honeysuckle and citrus blossom are accompanied by caramelised apricot and lime peel on the nose. Lively aromas of lime, orange pith and almond await you on the palate.

Cellaring Potential:

20 + years (from vintage)

