

POOLEY



POOLEY WINES
1431 RICHMOND RD
RICHMOND TAS 7025
PH: 03 6260 2895.
INFO@POOLEYWINES.COM.AU

2022 COOINDA VALE RIESLING

Varietal/s: Riesling
GI: Coal River Valley, Tasmania.
Clone/s: GM198, 2236
Yield: 8.0T/Ha
Harvest Date: 21st April 2022
Bottle Date: 18th August 2022
Baume: 11.5-12
Production: 3888 bottles
Alcohol: 12.03%
PH: 3.05
TA: 9.0 g/L
RS: 5.36 g/L

Vinification:

Whole bunch pressed to stainless steel tank for inoculated ferment (TXL strain) over 15 days. 5 months on fine lees in tank.

Viticulture:

Location: Cooinda Vale, Campania.
Appellation: Coal River Valley
Established: 1985
Elevation: 80m-100m
Soil Type: Sandy loams & sandy clay loam over impervious clay
Aspect: North-East Facing
Size: 6ha under vine

Growing Season:

The lead-up to 2022 vintage included one of the wettest winters on record, a cool drying spring into summer with high humidity. All these factors led to healthy canopies and bunch numbers. The cool conditions, especially around the time of flowering resulted in some poor fruitset in earlier flowering varieties. This delivered a combination of small and large size berries to form reducing the overall yields and intake in those varieties. The vintage started a couple of days later than usual, but with the high humidity/lowered diurnal range, our late ripening varieties were picked slightly earlier than usual. Overall, a quality vintage.

Tasting Notes:

Initially the nose is a little shy with fresh notes of citrus peel and blossom. The palate is typical Cooinda Vale, refined and elegant with lemon sherbet, cumquat and marmalade. Strong acid profile with a persistent finish.

Cellaring: 15+ years

