



POOLEY WINES
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2022 BUTCHER'S HILL CANE CUT RIESLING

Varietal/s: Riesling
GI: Coal River Valley, Tasmania.
Clone/s: GM198
Yield: 3.5 T/Ha
Harvest Date: 19th May, 2021
Baume: 17.0
Bottle Date: 17th November, 2021
Production: 4416 bottles
Alcohol: 9%
PH: 3.10
TA: 9.2 g/L
RS g/L: 143

Vinification:

Whole bunch pressed with juice then returned over skins and soaked for 24 hours. This process was repeated again for a total of three pressing cycles and skin soak to extract more sugar. An inoculated ferment (TXL strain). 6 months maturation on fine lees in stainless steel prior to bottling.

Viticulture:

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:

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:

Aromas of apricot nectar, manuka honey, poached pear, and lime blossom on the nose, with candied peach, crème caramel, and lemon meringue following on the palate. A lovely balance of residual sugar and acid keeps things luscious, but not cloying, with superb length on the finish.

