

POOLEY



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CELLAR DOOR & BUTCHER'S HILL VINEYARD

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2023 BUTCHER'S HILL CANE CUT RIESLING

Varietal/s: Riesling

GI: Tasmania, Coal River Valley

Yield: 2.5 T/Ha

Clone/s: GM198

Harvest Date: 15th May, 2022

Alcohol: 8.6%

PH: 3.05

TA: 10.3g/L

RS: 133g/L

Bottle Date: 16th November, 2023

Production: 2,965 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:

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.

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). 5 months maturation on fine lees in stainless steel prior to bottling.

Tasting Notes:

Aromas of 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.

Cellaring Potential:

20 + years (from vintage)

