

POOLEY



PREMIUM
TASMANIAN WINES



POOLEY WINES
OUR PROUD HISTORY, YOURS TO ENJOY

CELLAR DOOR & BUTCHER'S HILL VINEYARD

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2023 COOINDA VALE RIESLING

Varietal/s: Riesling

GI: Tasmania, Coal River Valley

Yield: 7 T/Ha

Clone/s: D2V3

Harvest Date: 19th April 2023

Alcohol: 12%

PH: 3.09

TA: 10.04 g/L

RS: 3 g/L

Bottle Date: 5th September 2023

Production: 2,808 bottles

Vineyard:

Location: Campania, Tasmania

Appellation: Coal River Valley

Established: 1985

Elevation: 80m-100m

Soil Type: Sandy loams & sandy clay loam over impervious clay

Aspect: North-East Facing

Size: 16ha 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:

Fruit was hand-picked and cooled overnight to 5 degrees. The fruit was whole bunched pressed the following day and transferred to stainless steel for an inoculated (TXL) ferment. Maturation on fine lees for 5 months prior to bottling.

Tasting Notes:

Generous aromas of citrus oil, honey blossom and orange zest. The palate is refined and elegant with notes of grapefruit pith, cumquat and lime. Strong acid is persistent with a long and waxy finish.

Cellaring Potential:

15 + years (from vintage)