

POOLEY



POOLEY WINES
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2023 COOINDA VALE RIESLING

Varietal/s: Riesling
GI: Coal River Valley, Tasmania.
Clone/s: D2V3
Yield: 7 T/Ha
Harvest Date: 19th April 2023
Bottle Date: 5th September 2023
Baume: 11.3
Production: 2808 bottles
Alcohol: 12 %
PH: 3.09
TA: 10.04 g/L
RS: 3.09 g/L

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.

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 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.

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: 15+ years