

POOLEY



POOLEY WINES
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2023 POOLEY RIESLING

Varietal/s: Riesling
GI: Coal River Valley, Tasmania.
Clones: GM198, 1001, GM119
Yield: 4-6 tonnes / Ha
Baume: 11.0 to 12.1
Alcohol: 12.8%
PH: 3.05
TA: 9.3g/L
Residual Sugar: 3.0g/L
Harvest Date: 3rd April 2023 - 20th April 2023
Bottle Date: 8th September 2023
Production: 13,620 bottles

Vinification:

Fruit was hand picked and cooled overnight to 5 degrees. Whole bunch pressed the following day. Inoculated ferment with TXL yeast in stainless steel. Followed by 4 months maturation on fine lees.

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:

A bright and crunchy cool-climate riesling with notes of citrus peel, nectarine, and granny smith apple on the nose. Lemon curd, gooseberry and pink grapefruit follow on the palate. A slight note of talc, with a nervy acid profile and a textured, lingering finish.

