



## Peace of Eden

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Eden Valley

RIESLING

### TECHNICAL INFORMATION

Harvest date: 3rd April 2011

Alc/Vol: 13.1%

Residual Sugar: 6.3g/L

Acid: 6.97

pH: 2.92

*St. John's Road*



**INSPIRATION** - The peace and tranquillity of the cool, crisp Eden Valley is ideally suited to the clean, pure flavours of Riesling. Minimal intervention enables the fruit to speak for itself.

The '**Peace of Eden**' is a piece of Eden.

### THE WINE

**Vintage:** Eden Valley is the home of our Riesling. It is slightly cooler than other Barossa sub regions and a fantastic growing area for this variety. We like to think that our 2011 Riesling captures all of the really great qualities of this terroir and the cooler than average summer temperatures; vibrant aromatics, intense fruit characters and wonderfully fresh acid.

**Colour:** Crystal clear, pale straw in colour with a green hue.

**Nose:** Invigorating notes of green apple and fresh pear with fragrant aromatics of lime peel and citrus blossom.

**Palate:** Wonderfully clean and exact with layers of green apple, stone fruits and a citrus finish that is lemon tart-like. Lovely and rich in texture, fruit sweetness is both tantalizingly luscious and well balanced by the natural, slate-like acidity that finishes with pure minerality.

**Cellaring Potential:** Stunning now. You could also put away for several years for an aged and honeyed beauty! Try 10-15 years.

### WINEMAKING

**Vinification:** Fruit is hand-harvested, destemmed, crushed and cold pressed. Juice settled and clarified. Fermented with Yeast QA23 for floral aromatics. Fermented between 14-16 C. Fermentation stopped at just over 6g/L residual sugar. Heat and cold stabilised, filtered and sent to bottle.