

### **THE FRUIT**

Riesling thrives in the quite cool, moist climate of the Eden Valley. The premium fruit used in the production of this wine comes mostly from the Thorn Family Vineyard, with a small portion from the Stephens Wyncroft Vineyard. The vines in both vineyards are at least 30 years old, and some have been bearing fruit for more than a century. The grapes were hand-harvested at 11.5-12° baumé.

### **THE WINEMAKING**

This year we experimented by whole-bunch pressing about 40 per cent of the fruit to further reduce extraction of phenolics and maximise the delicacy of the wine. The rest was crushed directly into a tank press and the juice drained to minimise skin contact. The juice was settled for 48 hours before racking off solids and cultured yeast added to start the fermentation. After a temperature-controlled fermentation of about five weeks the wine was cleaned up ready for blending before bottling in July.

## (2000 *Thorn Eden Valley* **RIESLING**).

*The wine has a pale straw colour with the green highlights associated with young rieslings. The bouquet shows complex fruit characters, with spicy, citrus notes and the mineral-like hints sometimes present in Eden Valley rieslings. There is slightly less of the floral character seen in the past couple of vintages. The palate is full of delicate, steely, minty riesling flavours balanced by lovely crisp acidity. This premium dry white shows excellent flavour and will benefit from at least 5-8 years of cellaring in cool conditions.*

