



## HANLIN HILL CLARE VALLEY RIESLING 2015



Plentiful rain in the winter of 2014 filled the soils to capacity. Spring was then really dry and cold, and the summer leading into the 2015 vintage was dry and hot.

New Year's Day brought devastating bushfires in the Adelaide Hills, but thankfully Clare was spared. Happily these fires were finally extinguished on the 7<sup>th</sup> of January by up to 150mm of rain, the Clare Valley receiving 100mm. The rest of the ripening season was cool and dry and we handpicked the old vines at Hanlin Hill from the 16<sup>th</sup> to the 26<sup>th</sup> of February, again much earlier than the long term average.

The handpicked fruit arrived at our new winery at Woodside in beautiful condition, before de-stemming, crushing and chilling into tank presses. The resulting juice was cold settled and the partially clarified juice was then warmed and seeded with our chosen yeast strain to conduct the alcoholic fermentation in stainless steel tanks. Only the free run juice is used, the harder pressings fraction discarded.

At sugar dryness the wine was chilled to -2° Celsius and allowed to cold settle for a month before filtration and bottling in October 2015.

The Hanlin Hill vineyard was planted in 1968 and is on a west facing slope on the eastern edge of the Clare Valley. The soils are predominantly red loam over slate, and the vineyard runs up to 550 metres above sea level.

The vineyard has again produced a very full flavoured , dry slatey mineral Riesling. This style emerged with the 1979 Petaluma Riesling, our first from Hanlin Hill.

The 2015 Hanlin Hill Riesling has bright floral aromas of citrus peel and orange blossom, with a hint of tropical fruit. Fragrant and lifted, the palate shines with lively acidity and full rich lime marmalade. Crisp and focussed, the 2015 Riesling is a drink now style that will age gracefully into the medium term.

Bottled October 2015.