



# RIESLING

## 2022



Eddystone Point was first released in 2013 and realises the winemaking team's vision to create wines that are drinkable, affordable and represent the undisputed quality of Tasmanian fresh produce. Situated in windswept Northeast Tasmania, this landscape features some of the most uniquely layered terrain on the planet. Our wines embody Tasmania's diverse and distinctive landscape revealing characters that showcase the untouched natural beauty of this faraway place.

### Winemaker's Notes

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2022 in Tasmania was again one of many challenges, with each of the sub regions behaving even more differently from each other than usual. A long-wet winter in Pipers River meant only a couple of Spring frosts but led to a slow start to the growing season. Consistently humid weather and sprinklings of rain throughout January and February led to very high disease pressure right throughout ripening but the outcome at picking was pleasing. The Tamar Valley was well ahead of all other regions from the outset and performed strongly, with little disease pressure at all and warm sunny days bringing in clean fruit with solid flavour early in the season. Persistent wet easterly weather plagued the East Coast all year, making it the most difficult vintage in a very long time from this region, and reduced fruit intake to very small volumes of sparkling fruit only. Quality was a pleasant surprise in most cases and is a testament to our committed growers' efforts during difficult picking. The Derwent and Coal River Valleys both experienced relatively cool and slow ripening seasons, producing excellent quality fruit that arrived very late in the season, picked at relatively high Baumes to manage the acid retention. The outcome of this tricky season is aromatic wines with complex flavour concentration, ripe structure and lovely mid palate weight.. Another promising year from a great variety of challenges.

### Tasting Notes

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**Colour:** Pale straw with a green hue

**Bouquet:** Lifted aromatics of citrus blossom, fresh green apple and lemon zest

**Palate:** Juicy vibrant and refreshing on the palate. Citrus, lime and red apples-skin texture. A light talc structure gives focus and length perfectly offset with sugar balance giving generosity on the back palate.

**Wine Style:** Sweet 1 2 3 4 5 Dry      Light 1 2 3 4 5 Full Bodied

**Alcohol**  
12.54%

**Residual Sugar**  
8.9 g/L

**Acidity**  
8.3 g/L

**pH**  
2.93

**Winemaker**  
Penny Jones

**Region**  
Australia

**Sub Region**  
Relbia, Dewent River,  
Tamar Valley

**Fermentation**  
100% Steel Tank

**Maturation**  
Stainless steel

**Cellaring**  
Drink now – can be  
cellared 10+ years

**Harvesting**  
Handpicked