



St Hugo™

EDEN VALLEY RIESLING 2024



OVERVIEW

An expressive Eden Valley Riesling that shows delicacy and vibrancy true to the subregion. The parcels of Riesling were chosen carefully with consideration of the vineyard quality, stylistic expression, and potential longevity. With bright jasmine characters and subtle bath salts, this wine is a true representation of Eden Valley. This wine has been encapsulated with great drinkability now but will also age beautifully with careful cellaring.

COLOUR

Pale straw with greens.

AROMA

Nose is delicate but lively with attractive jasmine florals and a bright lemon citrus fragrance.

TASTE

Palate has lovely direction with a crisp acid line creating a slight chalk like texture. There is a wonderful delicacy and balance between the citrus fruit weight and floral high tones creating a moreish finish.

FOOD MATCH

Kingfish Crudo, Oysters with lemon or something with more substance such as Pork buns or a creamy white risotto.

VINEYARDS

42% Wroxtton Young Quarry, 30% Buckafells, 28% Noack North

VINTAGE CONDITIONS

The growing season leading up to the 2024 vintage showed lower than average rainfall for Eden Valley during the 2023 winter, with 216mm recorded. Spring was also dry, only recording 119mm of rainfall. December 2023 and January 2024 brought some respite though with some healthy early Summer rains. The remaining growing season continued to be dry across February through to April.

Temperatures in December and January were cooler than average but in February, Eden Valley temperatures were recorded to be 1.3 C greater than the average, this meant whites ripened quickly and diligence was essential to capture parcels in their ideal picking window.

WINEMAKING

Each vineyard was carefully inspected to determine the ideal harvest date based on vineyard characteristics and style. Due to the quick progression of ripening in Eden Valley, brought on by higher than average February temperatures, these harvest decisions were carefully considered to ensure that harvest occurred at the most ideal ripeness and also at the most opportune time and temperature. Vineyards were harvested in the coolest part of the night to maintain freshness.

Once fruit had arrived in our Rowland Flat Winery, it was immediately crushed, destemmed and pressed using a bag press. A winemaker determines the ideal press cut on taste, with the intention for the juice to maintain bright characters and softness.

After pressing, solids from the juice are removed using a centrifuge and wine is fermented at low temperatures to capture delicate aromatics.

After fermentation, each parcel was held cold on full lees until blending, where parcels were then racked and centrifuged to blend. The blend then was prepared for bottling after a short time in tank and bottled.

WINE ANALYSIS

Alcohol: 11% ABV TA: 7.9g/L pH: 2.96 Residual Sugar: 0.8g/L gf

GRAPE VARIETIES

100% Riesling

REGION

Eden Valley

HARVEST DATE

Wroxtton - 17 February 2024

Young Quarry - 19 February 2024

Noack North - 24 February 2024

BOTTLING DATE

29 May 2024