

VIGNERON COLLECTION

2020 THORN EDEN VALLEY RIESLING



WINEMAKING

2020 was a challenging vintage with a hot, dry growing season. These hot drought conditions eliminated excessive vigour and disease problems, and resulted in lower than average Crops. Summer and early Autumn were unusually dry, requiring supplemental irrigation to all vineyard sites. The low disease pressures associated with dry, warm conditions coupled with the cool night-time temperatures allowed the vines to produce fruit with exceptional character and flavour while being harvested at lower degrees of sugar ripeness, generally producing vibrant, balanced, lower alcohol styles.

TASTING NOTES

APPEARANCE:

Very pale straw with green tinges

BOUQUET:

The bouquet is a symphony of florals from musky roses to apple-blossom and jasmine, floating above the sweet scents of fresh quince, tangerines and ruby grapefruit. There are subtle buttery undertones of orange curd and spicy apple pie with custard, and the distinctive minerally scent of summer rains on warm stone; creating a rich and invitingly diverse nose.

PALATE:

The richly flavoured mid palate is awash with the richly decadent flavours of spicy apple crumble and sweet citrus, which belie the structural elegance and slate-like minerality that runs the length of the palate. Following on from the rich and supple mid palate, this wine is tightly bound in by racy natural acidity which draws through to a crisply refreshing finish. A perfect balance of richness and elegance.

FOOD PAIRING:

Anything – but especially seafood. The acidity in this wine would be ideal to temper the richness of creamy French or Germanic dishes, but would also pair beautifully with fresh sushi, stir-fry or creamy curries.

DETAILS

Winemaker	Belinda Sinclair	Alcohol	12 %
Region	Eden Valley	pH	2.87
Variety	Riesling	Acid	8.26 g/litre
Cellaring	up to 8 years		

