

CIRRUS
SONS OF EDEN
HIGH EDEN VALLEY
SINGLE VINEYARD

The High Eden sub-region of Eden Valley is a small and unique region designated by its high altitude, however it is also defined by the schist soils and rocky outcrops, vast exposure and undulating hillside aspects, enhancing its suitability for growing Riesling. The skies over High Eden are typified by 'Cirrus' cloud formations for most of the growing and harvest seasons, making for a picturesque backdrop to the vineyards and a perfect name for this wine. The Cirrus Riesling is made from the very best Single Vineyard wine of High Eden and made in only exemplary years.

2017 CIRRUS High Eden Valley Riesling

Wine Description

Pale green colour, vibrant white currents, grapefruit and fresh lemon juice aromas. The palate is refined, with great intensity and freshness, finishing with a flicker of mineral texture. Released after 12 months of bottle maturation, this wine will mature for many years to come.

Winemaking

Hand harvested, the fruit was chilled to 6C and then 100% whole bunch pressed. Only the finest free run was taken, up to 440 litres / tonne. Naturally cold-settled for several weeks with only the clearest juice selected for fermentation. Fermented at a cool temperature between 12-13C until completely sugar dry. Left for 4 months on yeast lees before being prepared for bottling.

Single Site Vineyard - The Petney Family Boehms Springs

Region: High Eden Valley

Altitude: 550m above sea level

Aspect: north-east facing

Soil: shallow sandy loam and schist over granite bedrock

Vine Age: 18 years old on own roots

Row Orientation: north-south

Pruning: single wire spur pruned

Shallow, low fertility soils, together with challenging climatic conditions contribute to low yields. The vineyard location and aspect maximise the morning sun and eliminate the harsh late afternoon heat, as well as protecting it from the prevailing and potentially damaging south westerly winds.

Harvest Date

25th March 2017

Yield

2.5 t/acre Boehms Springs Road Vineyard

Wine Details

Alcohol: 12.0%

pH: 2.98

Total Acidity: 7.1 g/l

Riesling 100%

Residual Sugar: <1.0g/L

Production: 2000 bottles