



## HANLIN HILL CLARE VALLEY RIESLING 2011



The Clare Valley had another wonderful wet, cold old fashioned Winter in 2010. Above average rainfall right through in to Spring ensured the underground water reserves were fully topped up and the old vines went in to the growing season in luxury.

The Hanlin Hill Vineyard received 1761°C days of heat versus the long term average of 1773°C reflecting the warm Spring, as Summer and Autumn were quite cool.

The beautifully ripened fruit was handpicked from Tuesday 15<sup>th</sup> March to Saturday 19<sup>th</sup>, the fastest we have ever harvested as a result of a small crop and the imminent rain coming which resulted in us employing more pickers than usual. The rain then began on Saturday night and 100mm fell in the next few weeks. We escaped by the skin of our teeth!

The handpicked fruit was then transported to our winery in Piccadilly, where it was de-stemmed, gently crushed and pressed in Willmes Tank Presses. Only the premium juice was retained, the pressings being discarded. The juice was then cold settled for ten days at 0°C, before it's partially clarified juice was "racked off" from lees. This bright juice was then inoculated with our chosen cultured yeast strain, and the alcoholic fermentation was conducted over the next eight weeks at a low temperature.

At sugar dryness, the wine was chilled to -2°C and allowed to settle, the drying yeast dropping to the bottom of the stainless steel tanks. A gentle racking and filtration off the yeast lees proceeded bottling in August 2011.

The Hanlin Hill Vineyard has produced full flavoured, dry, slatey, mineral, Riesling since before the first Petaluma release in 1979. The 2011 will stand the test of time to become one of the hallmark vintages. The cool growing season, and especially the critical ripening months of January and February have contributed to the outstanding high natural acid that this wine shows.

The wine is intensely aromatic, with floral and tropical fruit and a magnificent spine of minerality and citrus. Intense lemon/lime on the palate and wonderful fruit sweetness on its middle palate combine with a mineral, life finish.

The 2011 will surely evolve in bottle as beautifully as the other classic cool Clare year 2002. It will age extremely slowly and gracefully for many decades, the screwcap helping to retain freshness. The 2011 Riesling is a wine to sit alongside the great 1980 and 2002 vintages.

Andrew Hardy, September 2011