

CURATOR WINE CO

Curator Wine Co Eden Valley Riesling

The Vineyard

Site location: Flaxmans Valley, Eden Valley

Planted: 1990

Soil: Sandy loam over clay soil (East facing block)

The Winemaking

From a single vineyard in Flaxman's Valley, picked in the cool of the early morning and brought immediately to the winery. Once there its treated in a few different ways. The free run is taken off and let settle in tank, two small parcels are destemmed into small 1/2 tonne fermenters to ferment on skins (one naturally and one inoculated) and then the pressings are fermented in a seasoned French oak barrel. The free run portion is racked off but retains a good amount of solids and is fermented in a stainless tank. The ferments on skins are left to tick over for 5-6 days before being combined and pressed together and finish ferment in seasoned French barrels. Once all the components are finished fermenting to dryness the blend is made up from all of them and then let settle in tank where it naturally cold stabilises thus not requiring filtration. Vegan Friendly.

Its a textural feast and great fun to make.

Reviews

93 points Campbell Mattinson - The Wine Front

This riesling is good for drinking now. It will no doubt age, but it's a bodied, textural riesling with plenty to offer in its youth. It tastes of citrus, lemonade and tonic water, it has very intensity, and it follows through appreciably on the finish. I like this quite a lot. It makes you want more.

