

RADFORD

WINES



BRAND	Radford Eden Valley Riesling	
VINTAGE	2008	
APPELLATION	Eden Valley, South Australia	
ANALYSIS	PH	209
	Residual sugar	2.3 g/l
	Total Acidity	6.8 g/l
	Alcohol	12.5% by volume
PRODUCTION	400 (12 x 750ml)	

VINEYARDS & HARVEST

The Radford vineyard is nestled high, in the Barossa Ranges (approximately 460m above sea level) at the heart of Eden Valley, South Australia. The Radford family own one of the oldest Riesling Vineyards in the Eden Valley area with vines dating back to 1930. The vineyards are set in mainly grey-brown duplex and yellow podzolic skeletal soils with many quartz ridges running through the property. All vines are planted on own roots and are hand pruned and handpicked. Our commitment to sustainable agriculture has led us to adopt a bio-dynamic approach to our vineyards.

VINIFICATION

The grapes are all handpicked into 350kg bins over a 2 day period to ensure optimum flavour ripeness, then whole bunch pressed - guaranteeing the cleanest and purest free run juice. The pressings are kept separate, assessed and appropriate fining is applied and then wild fermented in old French hogsheads. The free run juice is cold settled for 4 - 7 days, racked from solids and blended, then warmed to 15 degrees C and inoculated with a French strain of yeast and fermented at 12 - 14 degrees C for 3 - 4 weeks. This wine was then racked from heavy lees and left on light lees for 8 _ months, after which we blend, bentonite fine and bottle.

WINEMAKERS COMMENTS

The 08 vintage yielded an extremely small crop – in part due to 2 years of drought. However the heightened flavours of lime, lemon blossom & hints of tropical fruits coupled with a lovely backbone of steely acidity were intensified by the lower yields. The fruit was picked the week before the heat wave as it had reached flavour ripeness earlier than previous years due to the low crop level. A small portion of the pressings was barrel fermented in old French oak to add to the palate weight however without any obvious sign of oak due to the age of the barrels.