



### Production:

Picked March 23th 2009,  
Single vineyard wine.  
1.5 tonne to the acre  
Dry Grown Riesling from  
Mick Hearnden's 30 year  
old Riesling Vines  
Total production 1284  
bottles

### Colour:

Very Bright light new  
straw with hints of  
pale lime green.

### Nose:

Upfront Lemons and  
Limes supported by  
lifted perfume of lemon  
thyme jasmine and dry  
summer grasses with  
hints of juniper and  
aromatic dried herbs

### Palate:

Firm crisp and juicy  
yet Light and delicate  
with beautiful balanc-  
ing acid that gently  
grips the cheeks.  
Combination of asser-  
tive citrus melded with  
ripe limes and clear  
lemon are counter-  
pointed against hints  
of dried herbal leaves  
and yeast complexity.  
The super light and  
clean palate lingers on  
beautifully leaving the  
mouth ready for the  
next sip.

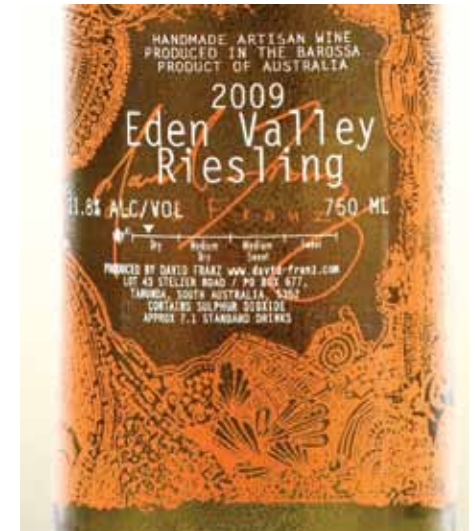
## 2009 Eden Valley Riesling

If there was ever (in my book) a true king of the whites, it is Eden Valley Riesling! Riesling is one of the physically toughest varieties on the planet, yet it is capable of producing some of the most subtle wines you will ever come across. You only need look at the thin layer of loam, coating the underlying granite of the Eden hills and the way the vines thrive to see my point. The are bloody Tough! All that aside, the true worth of the variety is as it should be, in the drinking. The 2009 Eden Valley Riesling fits the bill here to excess. It won't ever see the show circuit but rather is destined to spend its life making meals and lazy afternoons a much better place.

Although I try to grow every grape I use for my wines, not having any old dry grown Eden Valley Riesling meant that I had to find a source. As luck would have it, a good mate who lives across the road from my brother Phil, in Eden Valley had some fruit that more than fit the bill. Mick Hearnden lives on a property out the back of Eden Valley. He has no formal water supplies and has to rely on natural rainfall to supply him with all he uses. As his Riesling invariably does well without water it's an easy decision to dry grow, The fruit from Mick's block is always a revelation. Where most other Eden Valley Riesling tend towards the big limes and lemons, Mick's for some reason is always ruby grapefruit and marmalade. Maybe it's the soil, maybe the clone... I don't really mind which, because the fruit is always awesome!

I guess my wines often buck the trends and break the mould, but this is not really a conscious decision. In the case of my Riesling (as with all my wines) the fruit and how I express it is what drives the finished wine.

So in 2008 I took roughly three tonne of this wonderful fruit at around 11.5 baume which I whole bunch pressed. The unclarified free run was cold fermented for around a month. eight months on un-stirred yeast lees followed before the wine was racked to clear and finally bottled in late March 2010. It's delicious, light and perfect just on its own in a glass!



David Franz, Vigneron and Winemaker Lot 43 Stelzer Road Tanunda / PO Box 677 Tanunda, South Australia, 5352  
Ph + 61 885 630 705 Fax + 61 885 630 708 Mob + 61 419 807 468 [www.david-franz.com](http://www.david-franz.com)