

Elderton

2024 Eden Valley Riesling

History

The Ashmead family of Elderton Wines is extremely passionate about producing exemplary Riesling from Eden Valley. Our commitment to making dry Riesling has now lasted over 26 years and we believe it is the standout white grape from our appellation.

Whilst Elderton has typically been recognised for our robust red varieties such as Shiraz and Cabernet, our Eden Valley Riesling has, in itself, built an enviable pedigree. The 2007 vintage won the trophy for the 'Best Current Vintage Riesling' at the 2007 International Riesling Challenge, with the 2008 vintage following up with a gold medal and trophy for 'Best Dry White Varietal' at the 2008 Perth Royal Wine Show. The 2010 vintage was named in the top 5 in the 2010 Winestate Wine of the Year and the 2012 vintage won a gold medal at the 2012 International Riesling Challenge.

Vineyard Information

The Eden Valley sub-appellation of the Barossa presents a striking contrast to the Barossa Valley floor, characterised by its cooler, wetter climate and skeletal, mineral-rich soils. These unique conditions are pivotal in cultivating some of Australia's, and indeed the world's, finest Riesling.

While our Riesling has traditionally been sourced from our Craneford vineyard in Eden Valley, the acquisition of a remarkable vineyard on Mengler Hill in 2023 adds depth to our portfolio, as this site boasts Riesling vines planted in the 1940s.

For our 2024 Eden Valley Riesling, we blended the vibrant character of our Craneford vineyard with the austere depth and remarkable drive from our new Mengler Hill site. This blend promises to deliver a unique and compelling expression of Eden Valley Riesling.

Vineyard Source 100% estate grown, Mengler Hill and Craneford

Vine Age up to 83 years

Picking Date 4 - 7 March 2024

Winemakers' Comments

Following a challenging and relatively wet 2023, we approached 2024 with optimism, anticipating a more typical vintage. Instead, we encountered an exceptionally dry season, which tested our vines after a relatively easy year. To navigate these conditions, we implemented measured irrigation to ensure our canopies remained adequate for ripening and applied a natural clay 'sunscreen' spray to shield the Mengler fruit from excessive sun exposure.

The dry weather accelerated ripening, leading us to harvest the two parcels within days of each other. The Craneford fruit was machine-harvested in the cool early morning, while the Mengler fruit was handpicked a couple of days later.

As we begin to understand the characteristics of our Mengler fruit, we fermented the parcels separately to gain valuable insights into its expression of site throughout fermentation and beyond. The resulting blend of the two parcels demonstrates how Mengler fruit enhances our Riesling, adding to the fragrance of our Craneford vineyard while giving the wine a more serious edge and layers of complexity.

- Jules Ashmead & Brock Harrison

Style	Dry, crisp, refreshing
Colour	Vibrant pale green
Aroma	A complex nose of popping sherbet, zesty lime, green apple, nuances of white florals
Palate	Delicate floral undertones transition into layers of pink grapefruit and lime, with a soft, mineral acidity that leads to a long, focused finish
Cellaring	Drink now or cellar confidently for 10 - 15 years

