



The 2008 Hanlin Hill Riesling is a delicate, floral wine displaying typical minerality and lemon lime intensity, and will develop into a classic vintage.

2008 PETALUMA HANLIN HILL RIESLING

The continuing drought in Australia again played a role in Petaluma's Hanlin Hill Vineyard, planted in 1968. Just enough rain fell at just the right time to allow the old vines to ripen their crop. The vines flowered early, and the whole season from then on was one month in advance of an average season. For only the third time since 1979, we finished picking before the end of February.

The vineyard received 2001°C days of heat in the growing season versus the long term average of 1773°C days. However, this number was skewed by an intense heat wave in the first two weeks of March, by which time the vineyard had been picked and the juice was safely in tank. To the end of February the accumulated heat was only marginally more than average.

The hand picked fruit was transported to the Petaluma Winery in the Piccadilly Valley and processed immediately. The bunches were de-stemmed, the berries gently crushed and chilled to less than 5°C and then pressed in a Willmes tank press.

The free run juice was then cold settled in stainless steel tanks, clarifying without filtration. This bright clear juice was then racked into fermentation tanks and inoculated with Petaluma's chosen yeast. Cool fermentation (10 - 13°C) then proceeded over six to seven week and at sugar dryness the wine was chilled in place to -2°C, before a gentle filtration to bottle in June 2008.

The 2008 Petaluma Hanlin Hill Riesling is the product of a drought vintage, which is becoming the norm. However, wonderful balance has been the hallmark of this vineyard since our first vintage in 1979 and in 2008 we achieved low pH and high acid that winemakers dream about. Passionfruit, pear and apple aromas and flavours are backed up by lovely intense lemon-lime with a slatey, mineral dry finish, typical of the Hanlin Hill Vineyard.

Andrew Hardy

