



**Dr. Edge**

2022

# RIESLING

*Tasmania - Australia*



NATURAL



ORGANIC



VEGAN

## Stats

**Grapes:** 100% Riesling

**Vineyard:** Meadowbank Vineyard (Derwent Valley) - Cambridge Valley Vineyard (Coal River Valley)

**Vine Age:** Average: 30-years-old

**Soil Type:** Loose sand & sandstone overlying dark brown coffee rock (Derwent Valley) - volcanic, iron-rich soil (East coast)

**Viticulture:** Sustainable - practicing organic

**Fermentation:** Native - old French oak barriques (100% whole-bunch pressed)

**Skin Contact:** 1 in 4 casks contain small amounts of whole Riesling clusters through fermentation and aging

**Aging:** 9 months on the lees in old French oak barriques

**Alcohol:** 11.5%

**Residual Sugar:** 4 g/L

**pH:** 3.01

**Total Acidity:** 7.9 g/L

**Total SO<sub>2</sub>:** 70 ppm

**Total Production:** 200 cases

**UPC:** None

## About

The Dr. Edge 'Tasmania' Riesling comes from two sites, one in the south (Meadowlark vineyard in the Derwent Valley) and the southeast (Cambridge Valley Vineyard). The Riesling, same as ever, is made in a similar fashion to Dr. Edge Chardonnay to build texture and flavour into the high acid profile of Tasmanian Riesling. Peter adds whole clusters during fermentation and aging to help with the aging process. He says that most Rieslings are a race to market, but he thinks that Tasmanian Rieslings in particular need time to mellow out so that they don't "taste like a glass of acid reflux." The whole clusters give the wine texture, flavor, and drinkability, and the nine months on the lees help to relax the razor sharp acidity. Like with all of the Dr. Edge wines, Peter likes to focus on blends of sites to really encapsulate the entirety of the vintage across Tasmania. Plus, this way, he gets to play with the percentages of each block to bring out the elements he desires, which are consistently drive, energy, and texture.

The grapes were hand picked then whole-bunch pressed straight to old French oak barriques. Every four barrels, about 10% whole clusters were left un-pressed to soak with the juice. Those clusters stayed there through spontaneous fermentation and the nine months of aging on the lees. It was bottled unfined with a gentle cross-flow filtration and a 70 ppm sulfur addition.

## Tasting Notes

This is a distinctively nutty Riesling, almost like a Fino sherry or Vin Jaune de Jura. There is a succulent honey character that is matched with high acidity. The palate is savory, mineral, and tightly wound.

## Reviews

WINE & SPIRITS MAGAZINE