



High on the slopes of Eden Valley, bright yellow and blue buckets squat between rows of vines. Pickers pedantically divide Riesling grapes row by row – **yellow, blue, yellow, blue, yellow, blue.**

Overseeing the process, tasting the grapes, stand two of Australia's best known Riesling makers.

Clare Valley's **Jeffrey Grosset** and Eden Valley's **Robert Hill-Smith** work together each vintage before taking their chosen grapes – Jeffrey's in the blue buckets and Robert's in the yellow - and parting ways to crush and ferment the fruit at different locations.

Debate follows, as the juice is assessed and the final, final, final blend is agreed upon. Each component, nearly identical at the start, undergoes a different conversion into wine, reflecting the personal differences of both men.

#### Vintage Conditions

Rainfall throughout winter and the growing season was lower than normal in Eden Valley. A windy spring and less rainfall led to smaller crops being set for all varieties across the region. Warm summer days developed intense flavours, and cool nights led to natural acidity being maintained, both of which are perfect for making a classic Riesling.

#### Tasting Note

The wine is green and vibrant with zesty aromas of lemon and grapefruit. The palate is intense and generous with lively lime and citrus flavours, finishing dry with refreshing, long acidity. As is the case with all great Eden Valley Rieslings, mesh will age gracefully into a mature wine.

Perfect with natural oysters, or a rocket, pecan and pomegranate salad.

#### Eden Valley

South Australia's Eden Valley, high in the eastern ranges surrounding the Barossa Valley, averages between 400 and 600 metres in altitude. Soils are rocky grey loam and have high acidity. Winter rainfall is abundant (typically 50% more than Barossa Valley). Temperatures are up to two degrees cooler than Barossa Valley and the growing season longer. Cooling breezes from the region's gullies and hills ensure gradual ripening and maximum flavour development.

#### Technical Details

Alcohol	12.0%
Total Acid	6.5g/l
PH	2.85
Residual Sugar	0.6g/l
Harvested	February & March 2019

