

# RADFORD

## WINES



<b>BRAND</b>	Radford Quartz Garden Riesling		
<b>VINTAGE</b>	2010		
<b>APPELLATION</b>	Eden Valley, South Australia		
<b>ANALYSIS</b>	PH		3.0
	Residual sugar		3.9 g/l
	Total Acidity		6.21 g/l
	Alcohol		12.5% by volume
<b>PRODUCTION</b>	400 (12 x 750ml) cases		

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### VINEYARDS & HARVEST

The Radford vineyard is nestled high, in the Barossa Ranges (approximately 460m above sea level) at the heart of Eden Valley, South Australia. The Radford family own one of the oldest Riesling Vineyards in the Eden Valley area with vines dating back to 1930. The vineyards are set in mainly grey-brown duplex and yellow podzolic skeletal soils with many quartz ridges running through the property. All vines are planted on own roots and are hand pruned and handpicked. Our commitment to sustainable agriculture has led us to adopt a bio-dynamic approach to our vineyards.

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### VINIFICATION

The grapes are all handpicked into 350kg bins over a 2 day period to ensure optimum flavour ripeness, then whole bunch pressed - guaranteeing the cleanest and purest free run juice. The pressings are kept separate, assessed and appropriate fining is applied and then wild fermented in old French hogsheads. The free run juice is cold settled for 4 - 7 days, racked from solids and blended, then warmed to 15 degrees C and inoculated with a French strain of yeast and fermented at 12 - 14 degrees C for 3 - 4 weeks. This wine was then racked from heavy lees and left on light lees for 8 ½ months, after which we blend, bentonite fine and bottle.

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### WINEMAKERS COMMENTS

2010 was a stellar vintage for Riesling! Classic Eden Valley lime and lemon flavours with a touch of lemon blossom, pineapple and crisp granny smith apple. Great natural acidity and fine powdery talc add further interest. We keep our Riesling on light lees for about 9 months which adds texture and palate weight to the wine. A tiny portion of this blend was barrel fermented in really old French oak (which doesn't impart any oak flavor due to the age of the barrels) to further add weight and interest to the palate.