

SINCE ESTABLISHING HUTTON VALE IN 1843, SUCCESSIVE GENERATIONS OF THE ANGAS FAMILY HAVE PLAYED A PIVOTAL ROLE IN THE STORY OF THE BAROSSA, AUSTRALIA'S GREATEST WINE REGION. KNOWLEDGE OF THE LAND, VINEYARDS AND SEASONS GATHERED OVER 160 YEARS NOW BELONGS TO 6<sup>TH</sup> GENERATION CUSTODIANS JOHN AND JAN ANGAS. SURROUNDED BY FARM LAND IN THE HIGH EDEN VALLEY, THE VINEYARDS ARE DRY GROWN IN TINY POCKETS OF SPECIAL SOILS TO YIELD A SMALL QUANTITY OF EXCEPTIONAL WINE. IT IS KYM TEUSNER'S PRIVILEGE TO MAKE WINES THAT EXPRESS THE DISTINCTIVE PROVENANCE AND RARE PEDIGREE OF THE HUTTON VALE VINEYARDS.



John's father Colin was quick to recognise the potential of the Eden Valley district for producing exceptional Riesling and planted vineyards in the early 1960's. These 50 year old vines are now the source for our Hutton Vale Riesling. Whilst it is a single vineyard, there are two distinct sections in the block enables us to produce a very complex wine. The top section, on the leanest soils and more exposed to the wind, produces tightly structured fruit with vibrant natural acidity. The bottom section, on deeper, richer red soils, is marginally more vigorous and produces plumper bunches of fruit that showcase more fresh aromatics and citrus zing.

2012 was a beautiful season for grape growing and produced some of the best quality Riesling fruit we have seen from the Eden Valley...which made it a relatively simple task to produce a great wine from the Hutton Vale vineyard. Although we experienced a very dry spring in the lead up to the growing season, the very wet autumn and winter of 2011 ensured we had good subsoil moistures to keep the vines in good health throughout the summer. Saved the extreme heat that we can sometimes experience in late January and February in the Eden Valley, the fruit enjoyed a long growing season of warm days and crisp, cool nights. We harvested in late February with the average yields being less than 1.5 tonnes to the acre.

We managed the two parcels of fruit separately in the winery. The top section was fermented without clarification and allowed some natural oxidation to create a flavorsome and textural portion. Fruit from the bottom of the block was made in a manner more akin to a classic Eden Valley Riesling; the grapes were cold pressed and clarified before a cool ferment. The assemblage of the two blocks post ferment provided a natural fix between the fresh aromatics and citrus zing of the bottom block with the structure and mouth feel from the top block. Aromas of lifted dandelion like florals and powerful flavours of lime are complemented by touches of fresh rosemary, saltbush and honeysuckle sherbet fizz. The flavours linger long after tasting, with the bright citrus drive balanced by a touch of Riesling tannin.