



# RIESLING

## 2024



Eddystone Point was first released in 2013 and realises the winemaking team's vision to create wines that are drinkable, affordable and represent the undisputed quality of Tasmanian fresh produce. Situated in windswept Northeast Tasmania, this landscape features some of the most uniquely layered terrain on the planet. Our wines embody Tasmania's diverse and distinctive landscape revealing characters that showcase the untouched natural beauty of this faraway place.

### Winemaker's Notes

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The 2024 growing conditions could be described as near perfect for Tasmania, with the exception of some isolated frost events. The season was characterized by good winter and spring rainfalls leading into warm clear days and cool nights throughout the growing season. Rain events were minimal with just enough to keep canopies healthy.

Best paired with freshly caught Tasmanian flathead with fresh lime, coriander and just a lick of salted Tasmanian cultured butter.

### Tasting Notes

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**Colour:** Pale straw with green hue

**Bouquet:** Lifted floral aromatics of wisteria and jasmine

**Palate:** Juicy, vibrant and refreshing on the palate. Intense cut lime and juicy citrus fruits. A light talc structure gives focus and length, perfectly offset with sugar balance and long flowing acidity on the back palate.

### Wine Style:

Sweet 1 **2** 3 4 5 Dry

Light **1** 2 3 4 5 Full Bodied

**Alcohol**  
12%

**Residual Sugar**  
3.23g/L

**Acidity**  
8.21g/L

**pH**  
2.91

**Winemaker**  
Stewart Byrne

**Region**  
Tasmania

**Sub Region**  
Pipers Brook, Derwent  
Valley

**Fermentation**  
100% Oak Barrel

**Cellaring**  
Now to 10 years

**Harvesting**  
Handpicked