



PEWSEY VALE VINEYARD

Riesling

High in the hills surrounding the Barossa Valley lies Pewsey Vale, Eden Valley's pioneer vineyard. Englishman Joseph Gilbert established the vineyard in 1847, trialling several grape varieties, including Riesling. The site was later purchased by well-known grazier Geoffrey Angus Parsons. In 1961 Angus Parsons called on friend Wyndham Hill-Smith to assist him in developing the historic vineyard site. After researching old records and studying the vineyard's climate, soil types and suitable clones, the pair believed the site provided the perfect conditions to develop delicate Rieslings. In the ensuing 12 months, Wyndham established a contoured Riesling vineyard upon the slopes of the estate. Today Pewsey Vale Vineyard is a single vineyard dedicated to the single variety – Riesling.



WINEMAKER'S NOTES

The 2017 Pewsey Vale Vineyard Riesling is a classic example of dry Eden Valley Riesling, showing the generous flavours we see so consistently each year from this amazing vineyard. Pale straw in colour with green hues. Intense aromas reminiscent of fine dried herbs, white flowers, lemon and lime. The palate shows great length and depth with grapefruit and lime, fresh rosemary, white pepper and a hint of tropical fruit. The wine finishes with a fresh natural acidity which balances the flavour intensity, and a minerality that will reward medium to long-term cellaring. Enjoy on its own, or with fresh oysters, seared scallops, Thai beef salad or salt and pepper squid.

VINTAGE CONDITIONS

The growing season started with a wet winter and spring, filling up the soils, giving the vines a good start. Spring and early summer temperatures were mild and below average, resulting in a long and even ripening period. These ideal conditions for grape growing allowed us to make optimal picking decisions. The warm and dry days during late summer and autumn, combined with cool nights, lead to pristine fruit flavours and great acid retention in the 2017 Pewsey Vale Vineyard Riesling.

VINTAGE	2017
REGION	EDEN VALLEY
WINEMAKER	LOUISA ROSE
HARVESTED	MARCH 14 - 31
ALC/VOL	12.5%
TOTAL ACID	6.5 g/L
pH	3.08
RESIDUAL SUGAR	0.9 g/L