



PEWSEY VALE VINEYARD

## EDEN VALLEY RIESLING 2019

HIGH IN THE HILLS SURROUNDING THE BAROSSA VALLEY LIES PEWSEY VALE VINEYARD, ORIGINALLY ESTABLISHED IN 1847 BY ENGLISHMAN JOSEPH GILBERT. IN 1961, PASTORALIST GEOFFREY ANGAS PARSONS BECAME AWARE HIS PROPERTY HAD ONCE INCORPORATED THE REGION'S EARLIEST VINEYARD AND SHARED HIS DISCOVERY WITH GOOD FRIEND, NEIGHBOUR AND VIGNERON WYNDHAM HILL-SMITH. IN THE ENSUING TWELVE 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.

### VINTAGE CONDITIONS

EDEN VALLEY EXPERIENCED BELOW AVERAGE RAINFALL DURING WINTER AND THE GROWING SEASON. THIS, COMBINED WITH A WINDY SPRING, LED TO BELOW AVERAGE CROPS. WARM SUMMER DAYS DEVELOPED INTENSE FLAVOURS AND COOL NIGHTS LED TO NATURAL ACIDITY BEING MAINTAINED, BOTH PERFECT FOR MAKING CLASSIC PEWSEY VALE RIESLING.

### WINEMAKER'S NOTES

PALE STRAW WITH GREEN HUES. INTENSE AROMAS REMINISCENT OF FINE DRIED HERBS, WHITE FLOWERS, LEMON AND LIME. SHOWS GREAT LENGTH AND DEPTH ON THE PALATE WITH GRAPEFRUIT AND LIME FLAVOURS, FRESH ROSEMARY AND A HINT OF TROPICAL FRUIT. THE WINE FINISHES WITH A SOFT NATURAL ACIDITY WHICH BALANCES THE FLAVOUR INTENSITY AND A MINERALITY THAT IS DELICIOUS NOW OR WILL REWARD MEDIUM TO LONG-TERM CELLARING.

ENJOY WITH FRESH OYSTERS, SEARED SCALLOPS, SALT AND PEPPER SQUID OR A THAI NOODLE SALAD.

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| HARVESTED | 28TH FEBRUARY - 15TH MARCH 2019 | TOTAL ACID     | 6.7 G/L |
| REGION    | EDEN VALLEY                     | PH             | 3.01    |
| WINEMAKER | LOUISA ROSE                     | RESIDUAL SUGAR | 0.3 G/L |
| ALC/VOL   | 12.0%                           | VEGAN FRIENDLY |         |