



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 Geoff Angas-Parsons. In 1961 Angas-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

Pewsey Vale Vineyard Riesling 2015 is a classic example of dry Eden Valley Riesling, showing the flavours we see so consistently each year from this wonderful single vineyard. This wine shows intense aromas of talcum and lemon lime fruit, with a fine floral perfume overlaying dried herb. The palate shows great length and depth with limes, white flowers and fresh rosemary. The wine finishes with a fresh natural acidity, which balances the flavour intensity, and a minerality that will reward medium to long-term cellaring.

VINTAGE CONDITIONS

The growing season for vintage 2015 started well. With a lovely season break when the rain started to fall. Above average winter rain then filled the soils and dams. August and then spring were drier and warmer than average, and the vines got away to a very healthy start. An average December was followed by below average temperatures in January. During the second week of January good rain fell, which kept the vines healthy and grapes ripening. The ripening conditions, flavours and natural acids were all perfect at Pewsey Vale this year.

VINTAGE	2015
REGION	EDEN VALLEY
WINEMAKER	LOUISA ROSE
HARVESTED	FEBRUARY 27 TO MARCH 16
ALC/VOL	12.5%
TOTAL ACID	6.7 g/L
pH	2.98
RESIDUAL SUGAR	1.9 g/L