



PEWSEY VALE VINEYARD

THE CONTOURS

RIESLING 2012



PEWSEY VALE VINEYARD THE CONTOURS IS CHARACTERISED BY A SPECIAL SITE, SENSITIVE VINE GROWING AND ASTUTE WINEMAKING. THE CONTOURS RIESLING IS PRODUCED FROM OLD VINES GROWN ON THE COOLEST SLOPE WITHIN THIS RUGGEDLY BEAUTIFUL SINGLE VINEYARD. AFTER I O YEARS IN THE BOTTLE, THIS RIESLING IS SHOWING THE POISE AND INTENSITY THAT YOU EXPECT IN A GREAT BOTTLE AGED RIESLING.

VINTAGE CONDITIONS

WINTER WAS WARMER WITH LOWER RAINFALL THAN USUAL. THESE MILD CONDITIONS ALLOWED EVEN BUD BURST WITH GOOD SHOOT GROWTH IN SPRING. SLIGHTLY HIGHER THAN AVERAGE RAINFALL FROM NOVEMBER THROUGH TO HARVEST KEPT THE GRAPES FRESH AND ENABLED THEM TO RIPEN EVENLY. MILD SUMMER CONDITIONS AND COOL NIGHTS HELPED DEVELOP DELICIOUS FLAVOURS AND NATURAL ACIDITY. A GREAT EDEN VALLEY RIESLING VINTAGE.

WINEMAKER'S NOTES

PALE STRAW IN COLOUR WITH GREEN HUES. INTENSE AROMAS OF LIME AND LEMON, FRESH TOAST AND LIME MARMALADE. CITRUS DOMINANT, THE PALATE DISPLAYS HINTS OF HONEY, SAGE OIL AND MARMALADE, FINISHING WITH A CRUSHED STONE MINERALITY. VIBRANT AND FRESH, BUT WITH RICHNESS AND INTENSITY FROM ITS I O YEARS IN BOTTLE.

This wine will continue to age gracefully in the bottle for another 10 years.

ENJOY WITH FIVE SPICE GLAZED DUCK BREAST, SEARED SCALLOPS
AND LEMON BUTTER SAUCE OR ROASTED CAULIFLOWER SALAD.

HARVESTED 12-13 MARCH 2012

REGION EDEN VALLEY
WINEMAKER LOUISA ROSE
ALC/VOL 12.5%

TOTAL ACID 6.21 G/L PH 3.07

RESIDUAL SUGAR 2.0 G/L

