



PEWSEY VALE VINEYARD

## ESTATE RIESLING

## EDEN VALLEY 2022

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 LEARNT 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

GOOD RAINS FROM JUNE TO AUGUST REPLENISHED GROUND WATER, ALLOWING THE VINES TO HAPPILY START THEIR GROWING SEASON. SPRING WAS WARM TO MILD WITH SOME RAIN THAT KEPT MOISTURE LEVELS UP. WINDY WEATHER DURING FLOWERING LED TO LOWER THAN AVERAGE BERRY SET. SUMMER AND AUTUMN WERE COOL TO MILD AND DRY, IDEAL FOR SLOW RIPENING AND ACHIEVING THE PERFECT RIPENESS OF FLAVOUR AND NATURAL ACIDITY.

## WINEMAKER'S NOTES

PALE STRAW WITH GREEN HUES. INTENSE AROMAS OF FINE DRIED HERBS, WHITE FLOWERS, LEMONS, LIME AND A HINT OF PINEAPPLE. A LONG, RICH PALATE REMINISCENT OF GRAPEFRUIT, LIME AND FRESH ROSEMARY. THE WINE FINISHES WITH SOFT NATURAL ACIDITY THAT BALANCES THE FLAVOUR AND MINERALITY THAT IS DELICIOUS NOW OR WILL REWARD MEDIUM TO LONG-TERM CELLARING.

ENJOY WITH FRESH OYSTERS, SEARED SCALLOPS, SALT AND PEPPER SQUID, THAI BEEF SALAD, OR A TOMATO SALAD WITH PICKLED WALNUTS AND FRESH BASIL

HARVESTED 3 - 17 MARCH 2022 REGION EDEN VALLEY

WINEMAKER LOUISA ROSE ALC/VOL 12.5%

TOTAL ACID 6.87 G/L
PH 3.16
RESIDUAL SUGAR 2.5 G/L



