



PEWSEY VALE VINEYARD

EDEN VALLEY RIESLING 2020

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

IN 2019, EDEN VALLEY EXPERIENCED ITS SECOND DRY WINTER IN A ROW. THIS, COMBINED WITH WINDY WEATHER DURING FLOWERING, LED TO BELOW AVERAGE CROPS. WARM DRY DECEMBER DAYS GAVE WAY TO A SUDDEN RAINBURST IN JANUARY AND COOLER THAN AVERAGE DAY AND NIGHT TEMPERATURES TO CREATE PERFECT RIPENING CONDITIONS. THE GRAPES AND RESULTING WINE HAVE LOVELY FINE ACIDITY AND INTENSE AROMAS AND FLAVOURS.

WINEMAKER'S NOTES

PALE STRAW WITH GREEN HUES. INTENSE AROMAS OF FINE DRIED HERBS, WHITE FLOWERS, LEMON AND LIME. A LONG AND RICH PALATE, REMINISCENT OF GRAPEFRUIT, LIME AND FRESH ROSEMARY. THE WINE FINISHES WITH A SOFT NATURAL ACIDITY WHICH 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 18 FEBRUARY - 11 MARCH 2020
REGION EDEN VALLEY
WINEMAKER LOUISA ROSE
ALC/VOL 12.5%

TOTAL ACID 6.63 G/L
PH 3.04
RESIDUAL SUGAR 1.7 G/L

