



PEWSEY VALE VINEYARD

EDEN VALLEY RIESLING 2018

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.

WINEMAKER'S NOTES

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

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

VINTAGE CONDITIONS

A BEAUTIFUL WET WINTER SET THE VINES UP FOR A HEALTHY START TO THE GROWING SEASON. A DRIER THAN AVERAGE SPRING MEANT THE VINES RESPONDED QUICKLY; GROWING AND FLOWERING WELL AND SETTING A GOOD NUMBER OF BUNCHES. SUMMER WAS WARM AND DRY WITH COOL NIGHTS TO RIPEN THE GRAPES AND MAINTAIN FRESHNESS AND NATURAL ACIDITY. THE BALMY INDIAN SUMMER OF EARLY MARCH HELPED FINISH THE RIPENING OF THESE PERFECTLY BALANCED AND FLAVOURED GRAPES.

VINTAGE 2018
REGION EDEN VALLEY
WINEMAKER LOUISA ROSE
HARVESTED 20TH FEBRUARY - 15TH MARCH

TOTAL ACID 6.4 G/L
PH 2.95
RESIDUAL SUGAR 0.9 G/L
VEGAN FRIENDLY