



THE CONTOURS RIESLING 2013

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 farmed on the coolest slope within this ruggedly beautiful single vineyard. Bottle ageing for five years before release transforms this Riesling into a complex wine. More richness and complexity will accumulate over future decades.

VINTAGE CONDITIONS

GROWING SEASON CONDITIONS WERE FOR THE MOST PART DRY AND WARM WITH BELOW AVERAGE RAINFALL. SUMMER TEMPERATURES WERE SLIGHTLY ABOVE AVERAGE, COMBINED WITH LOWER THAN AVERAGE CROPS. THE ABSENCE OF RAIN LED TO A SMOOTH, EVEN VINTAGE AT PEWSEY VALE, WHERE THE RIESLING GRAPES RETAINED BOTH NATURAL ACIDITY AND GREAT FLAVOURS.

WINEMAKER'S NOTES

PALE STRAW IN COLOUR WITH GREEN HUES, THE WINE OPENS WITH INTENSE CLASSIC LEMON FRUIT AROMAS AND HINTS OF WHITE FLOWERS. BOTTLE AGED CHARACTERS OF TOAST, CLOVE OIL AND LEMON GRASS HAVE STARTED TO EMERGE. A PALATE OF GREAT LENGTH AND DEPTH WITH CONCENTRATED POWER, PRISTINE FRESH LIME JUICE OVERLAID WITH TOASTED BRIOCHE, SAGE OIL AND LIME MARMALADE. THE WINE FINISHES WITH A FRESH BUT SOFT NATURAL ACIDITY WHICH BALANCES THE FLAVOUR INTENSITY. THIS WINE IS RELEASED IN 2018 AFTER 5 YEARS OF BOTTLE AGE, BUT WILL GRACEFULLY CONTINUE TO AGE FOR MANY YEARS FOR THOSE WHO APPRECIATE BOTTLE AGED RIESLING.

TRY WITH FOIE GRAS OR DUCK BREAST WITH FIVE SPICE GLAZE OR SMOKY CAULIFLOWER SOUP WITH SHAVED TRUFFLES.

VINTAGE REGION WINEMAKER HARVESTED 2013 EDEN VALLEY LOUISA ROSE 25TH & 26TH FEBRUARY

TOTAL ACID PH RESIDUAL SUGAR VEGAN FRIENDLY 6.8 G/L 2.90 0.8 G/L