

# mesh

EDEN VALLEY RIESLING

2013



High on the slopes of Eden Valley, bright yellow and blue buckets squat between rows of vines. Pickers pedantically divide Riesling grapes row by row – **yellow, blue, yellow, blue, yellow, blue.**

Overseeing the process, tasting the grapes, stand two of Australia's best known Riesling makers.

Clare Valley's **Jeffrey Grosset** and Eden Valley's **Robert Hill Smith** work together each vintage before taking their chosen grapes – Jeffrey's in the blue buckets and Robert's in the yellow - and parting ways to crush and ferment the fruit at different locations.

Debate follows, as the juice is assessed and the final, final, final blend is agreed upon. Each component, nearly identical at the start, undergoes a different conversion into wine, reflecting the personal differences of both men.

### Vintage Conditions

After a drier than average winter, budburst began in the Eden Valley in the middle of September. Post veraison growing season conditions were for the most part dry and warm, with rainfall over the growing season well below average. While summer temperatures were slightly above average there were few extremes and this, combined with lower than average crops and the absence of any rain lead to a smooth, even and undisrupted vintage where the Riesling grapes retained both natural acidity and great flavours.

### Tasting Note

mesh Eden Valley Riesling 2013 is green and vibrant in appearance. The aroma is zesty lemon and grapefruit with a hint of dried green herb and spice. The palate is lively and generous, with intense citrus fruit flavours and hints of talc. The wine finishes clean and dry with refreshing acidity.

As is the case with all great Eden Valley Rieslings, mesh will age gracefully and reliably into a mature wine under the screw-cap closure.

### Eden Valley

South Australia's Eden Valley, high in the eastern ranges surrounding the Barossa Valley, averages between 400 and 600 metres in altitude. Soils are rocky grey loam and acidic. Winter rainfall is abundant (typically 50% more than the Barossa Valley). Temperatures are cooler than the Barossa Valley (up to two degrees cooler) and the growing season longer. Cooling breezes from the region's gullies and hills ensure gradual ripening and maximum flavour development.

### Technical Details

Alcohol	12.0%
Total Acid	6.9g/l
PH	2.97
Residual Sugar	0.8g/l
Suitable for vegans and vegetarians	

