



PEWSEY VALE VINEYARD

PEWSEY VALE VINEYARD *Prima 2013*



Pewsey Vale Vineyard Prima Riesling is an early harvest style of wine made from grapes picked three to four weeks before the rest of the vineyard. Chosen for their fine citrus flavours the grapes were carefully harvested when their natural sugar levels were near 10° baumé. The final wine has been made in a medium-dry style maintaining a balance between the fruit sugars and the chalky mineral acidity. The naturally lower alcohol of the wine further heightens its refreshing character.

WINEMAKER'S NOTES

The 2013 Pewsey Vale Prima Riesling exhibits a purity of style that we have seen in all of the vintages we have made of this wine. Very pale in colour with green hues; the aroma has a hint of the classic Pewsey Vale Riesling characters but is most redolent of green mango, nectarines and lychees. The palate shows great length and finesse with a vibrancy of perfumed fruits such as guava and sweet peach overlaid with a touch of white cherry, sorbet and clove. The balance of the wine is succulent and mouth-watering and invites a second glass. This wine will cellar well, slowly developing flavour layers of fresh toast and spice.

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, this combined with lower than average crops and the absence of any rain led to a smooth, even and undisrupted vintage at Pewsey Vale, where the Riesling grapes retained natural acidity and great flavours.

VINTAGE DETAILS

VINTAGE	2013
REGION	Eden Valley
WINEMAKER	Louisa Rose
HARVESTED	February 18 2013
ALC/VOL	9.5%
TOTAL ACID	7.3 g/L
pH	2.93
RESIDUAL SUGAR	20 g/L