



PEWSEY VALE VINEYARD

# Prima

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 2014 Pewsey Vale Vineyard Prima Riesling exhibits the purity of style that is a distinct characteristic of every vintage 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 mandarin overlaid with a touch of white cherry, sorbet and clove. The balance of the wine is succulent and mouth-watering, inviting a second glass. This wine will cellar well, slowly developing layers of fresh toast and spice.

## VINTAGE CONDITIONS

Good winter and early spring rains in the Eden Valley filled the soils and set the vines up well for the 2014 vintage. A windy spring led to uneven set and then in November, with the vines at full-growth, the lower parts of the vineyard experienced an unseasonal frost, further reducing the potential crop. Late spring and summer were dry and warm. On Valentine's Day up to 150 mm of rain fell in just over 24 hours. This and the following cool weather caused ripening to slow down and the rest of vintage progressed at an almost leisurely pace. No subsequent rain meant disease pressure was minimal. A low cropping vintage produced wines with intense flavours and some of the best natural acids we have seen at Pewsey Vale Vineyard.

VINTAGE	2014
REGION	EDEN VALLEY
WINEMAKER	LOUISA ROSE
HARVESTED	FEBRUARY 22 2014
ALC/VOL	9.5%
TOTAL ACID	7.2 g/L
pH	3.08
RESIDUAL SUGAR	20.3 g/L