



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 sweetness and the chalky mineral acidity. The naturally lower alcohol of the wine further heightens its refreshing character.



WINEMAKER'S NOTES

Pewsey Vale Vineyard Prima Riesling 2015 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 white 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 flavour layers of fresh toast and spice.

VINTAGE CONDITIONS

The growing season for vintage 2015 started well. We had a lovely season break and the following above average winter rains filled the soils and dams. Spring was drier and warmer than average, meaning the vines enjoyed a very healthy start. During the second week of January good rains fell, which kept the vines healthy and grapes ripening. In short, the ripening conditions, flavours and natural acids were all perfect at Pewsey Vale this year.

VINTAGE	2015
REGION	EDEN VALLEY
WINEMAKER	LOUISA ROSE
HARVESTED	12 FEBRUARY 2015
ALC/VOL	9.5%
TOTAL ACID	8.5 g/L
pH	2.88
RESIDUAL SUGAR	23.6 g/L