



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

The 2016 Pewsey Vale Vineyard Prima Riesling exhibits the purity of style that we continue to see in all of the vintages we have made of this wine. Very pale in colour with green hues; the aroma has hints of the classic Pewsey Vale Vineyard Riesling characters, but is most redolent of white cherries 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 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. Try with a green papaya salad or Thai fish cakes with limes.

VINTAGE CONDITIONS

Following a warm to dry spring, a warm December and mild January were conducive to healthy vine growth and good flavour accumulation. Some rain towards the end of January provided welcome refreshment for the vines. The diurnal variation, so important to the Eden Valley and to Riesling, was higher than average throughout the growing and ripening season. This allowed the vines to rest each night, and retain the fine flavours and natural acidity that is evident in this 2016 wine.

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| VINTAGE | 2016 |
| REGION | EDEN VALLEY |
| WINEMAKER | LOUISA ROSE |
| HARVESTED | 11-19 FEBRUARY 2016 |
| ALC/VOL | 9.5% |
| TOTAL ACID | 6.8 g/L |
| pH | 2.98 |
| RESIDUAL SUGAR | 23.7 g/L |