



PEWSEY VALE VINEYARD



PRIMA

RIESLING 2019

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.

VINTAGE CONDITIONS

EDEN VALLEY EXPERIENCED BELOW AVERAGE RAINFALL DURING WINTER AND THE GROWING SEASON. THIS, COMBINED WITH A WINDY SPRING, LED TO BELOW AVERAGE CROPS. WARM SUMMER DAYS DEVELOPED INTENSE FLAVOURS AND COOL NIGHTS LED TO NATURAL ACIDITY BEING MAINTAINED, BOTH PERFECT FOR MAKING CLASSIC PEWSEY VALE PRIMA RIESLING.

WINEMAKER'S NOTES

THE 2019 PEWSEY VALE 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 RIESLING CHARACTERS BUT IS MOST REDOLENT OF WHITE CHERRIES, NECTARINES AND LYCHEES. THE PALATE SHOWS GREAT INTENSITY, 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, MOUTH-WATERING AND WILL CELLAR WELL, SLOWLY DEVELOPING LAYERS OF FRESH TOAST AND SPICE.

TRY WITH A GREEN PAPAYA SALAD, THAI FISH CAKES AND LIME WEDGES OR POACHED APPLES WITH LEMONGRASS AND GINGER.

HARVESTED	28TH FEBRUARY - 8TH MARCH 2019	TOTAL ACID	8.0 G/L
REGION	EDEN VALLEY	PH	2.89
WINEMAKER	LOUISA ROSE	RESIDUAL SUGAR	23 G/L
ALC/VOL	9.5%	VEGAN FRIENDLY	