

PEWSEY VALE



EDEN VALLEY

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VINEYARD

Riesling 2013



High in the hills surrounding the Barossa Valley lies Pewsey Vale, Eden Valley's pioneer vineyard. Englishman Joseph Gilbert established the vineyard in 1847, trialing several grape varieties, including Riesling. The site was later purchased by well known grazier Geoff Angas-Parsons. In 1961 Angas-Parsons called on friend Wyndham Hill Smith to assist him in developing the historic vineyard site. After researching old records and studying the vineyard's climate, soil types and suitable clones, the pair believed the site provided the perfect conditions to develop delicate Rieslings in the Germanic style. In the ensuing 12 months, Wyndham established a contoured Riesling vineyard upon the slopes of the estate. Today Pewsey Vale Vineyard is a single vineyard dedicated to the single variety – Riesling.

WINEMAKER'S NOTES

The 2013 Pewsey Vale Riesling is a classic example of dry Eden Valley Riesling, and shows the flavours we see so consistently each year from this wonderful single vineyard. A pale straw with green hues, the wine shows intense fruit aromas of talcum and lemon lime fruit, with a hint of overlaying dried herb. The palate shows great length and depth with limes, a hint of pineapple, white flowers and fresh rosemary. The wine finishes with a fresh natural acidity which balances the flavour intensity and a minerality that will reward medium to long-term cellaring.

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 below average. While summer temperatures were slightly above average there were minimal extremes. This combined with lower than average crops and the absence of any rain lead to a smooth, even and undisrupted vintage at Pewsey Vale Vineyard, where the Riesling grapes retained both natural acidity and great flavours.

VINTAGE DETAILS

VINTAGE	2013
REGION	Eden Valley
WINEMAKER	Louisa Rose
HARVESTED	February 21 to March 14
ALC/VOL	12.5%
TOTAL ACID	6.4 g/L
pH	3.01
RESIDUAL SUGAR	1.9 g/L