

# PEWSEY VALE

## VINEYARD

### Pewsey Vale The Contours Riesling 2006

*Pewsey Vale Vineyard was first planted to Riesling by Joseph Gilbert in 1847. The site was later purchased by well known grazier Geoff Angas-Parsons whom in 1961 invited his friend Wyndham Hill Smith to jointly develop the historic vineyard site. They believed the site could produce "delicate Rieslings in the Germanic style".*

*High in Eden Valley (nearly 500m above sea level) the quality of the vineyard is a reflection of this altitude and the low-fertility, grey, sandy loam soils which prolong ripening into the cool autumn season. This long ripening period develops unique, consistent flavour profiles, which we now describe as 'classic Pewsey Vale'.*

*Grapes for The Contours Riesling, our flagship Riesling with 5 years bottle age, are selected from some of the oldest vines, planted in contoured rows in 1965.*



#### WINEMAKING / VITICULTURE

Sealing a bottle under a screw cap removes the variability and taints associated with cork. A screw cap also ensures that the wine in the bottle will age under the best possible conditions. The perfect seal of the screw cap ensures that no air or oxygen can enter the bottle. In these reductive conditions the wine undergoes "pure bottle aging" where the fresh citrus flavours remain, and are overlaid with flavours of toast, lemon grass and eventually some honey and possibly marmalade. Since there is no oxygen getting in to the bottle, there is no oxidising or "drying out" of the wine. This means that the colour, while it will deepen into the gold spectrum, retains its freshness and green hues and does not go brown, and that the flavours and palate do not "dry out", but stay fresh with any sweet fruit characters that were initially in the wine remaining.

The 2006 Pewsey Vale Contours Riesling is a rich and intensely flavoured wine. It has a still pale straw colour with hues of green. Intense but restrained classic fruit aromas of lemons, with a hint white flowers, influenced now with the first sings of bottle aged toast and lemon grass. The palate shows great length and depth with limes, dried rosemary and a hint of lemon grass. The wine finishes with a fresh natural acidity which balances the flavour intensity.

#### VINTAGE CONDITIONS

It would have been hard to have planned a more perfect Eden Valley vintage. After a lovely wet Spring and early summer the vines were healthy and strong, and set good conservative crops. The lack of any heat spikes in February, combined with cool nights meant that the vines, under no stress, accumulated sugars quickly while retaining natural acid. The result was a quick, clean and early vintage, and some gorgeous white wines.

For more information visit <http://www.pewseyvale.com>

#### VINTAGE INFORMATION

Vintage	2006
Region	Eden Valley
Winemaker	Louisa Rose
Harvested	29th to 31st March 2006
Alc/Vol	12.5%
Total Acid	6.8 g/L
pH	2.91
Residual Sugar	2.2 g/L
Cellaring	This wine is released in 2011 after 5 years of bottle age, but will gracefully continue to age for many years for those who appreciate bottle aged Riesling.

