



PEWSEY VALE VINEYARD

The Contours

Pewsey Vale Vineyard The Contours is characterised by a special site, sensitive vine growing and astute winemaking. The Contours Riesling is produced from old vines farmed on the coolest slope within this ruggedly beautiful single vineyard. Bottle aging for five years before release transforms this Riesling into a complex wine. More richness and complexity will accumulate over future decades.



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| VINTAGE | 2009 |
| REGION | EDEN VALLEY |
| WINEMAKER | LOUISA ROSE |
| HARVESTED | 16TH - 17TH MARCH |
| ALC/VOL | 12.5% |
| TOTAL ACID | 6.7 G/L |
| pH | 2.96 |
| RESIDUAL SUGAR | 0.3 G/L |

WINEMAKER'S NOTES

Pewsey Vale Vineyard The Contours Riesling 2009 is a rich and intensely flavoured wine. Pale straw with green hues, the aromas are intense but restrained with classic lemon and a floral influence with nuances of bottle aged toast, clove oil and lemongrass. The palate shows great length and depth with limes, toasted brioche, sage oil and lemongrass. The wine finishes with a fresh natural acidity that balances the flavour intensity.

VINTAGE CONDITIONS

The 2009 vintage continues a long run of great vintages from Pewsey Vale Vineyard. The wines were powerful and limey, with amazing natural acidity. After a dry winter and spring, the vines got off to a good start and set well balanced crops. The heat wave in January, while not ideal, caused few problems. The weather in February, March and into April was cool with particularly cool nights - absolutely perfect for slow ripening, accumulation of flavours and retention of natural acid.