



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 ageing for five years before release transforms this Riesling into a complex wine. More richness and complexity will accumulate over future decades.



WINEMAKER'S NOTES

The Contours 2010 is a rich and intensely flavoured bottle-aged Riesling. Pale straw in colour with green hues, there are intense classic lemon fruit aromas, with a hint of white flowers, and bottle aged characters of toast, clove oil and lemon grass have started to emerge. The palate shows great length and depth with concentrated power, pristine fresh lime juice overlaid with toasted brioche, sage oil and lemon grass. The wine finishes with a fresh natural acidity which balances the flavour intensity. Released in 2015 after 5 years of bottle age, this wine will gracefully continue to age for many years for those who appreciate bottle aged Riesling.

Try with Foie Gras or duck breast with five spice glaze.

VINTAGE CONDITIONS

The 2010 vintage growing season began with a cool, wet September and October, that meant that the Riesling vines grew slowly. Beautiful weather throughout November and December caused the vines to 'take-off', grow healthily, and flower without impediment. An even summer followed with cool nights and no heat spikes - perfect for the ripening of flavours in the berries.

VINTAGE	2010
REGION	EDEN VALLEY
WINEMAKER	LOUISA ROSE
HARVESTED	25TH & 26TH FEBRUARY
TOTAL ACID	6.6 G/L
pH	2.91
RESIDUAL SUGAR	3.1 G/L

SUITABLE FOR VEGANS & VEGETARIANS