



PEWSEY VALE VINEYARD

## PRIMA RIESLING 2017

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

THE GROWING SEASON STARTED WITH A WET WINTER AND SPRING, GIVING THE VINES A GOOD START. SPRING AND EARLY SUMMER TEMPERATURES WERE MILD AND BELOW AVERAGE, RESULTING IN A LONG AND EVEN RIPENING PERIOD. THESE IDEAL CONDITIONS ALLOWED US TO MAKE OPTIMAL PICKING DECISIONS. THE WARM AND DRY DAYS DURING LATE SUMMER AND AUTUMN COMBINED WITH COOL NIGHTS LED TO PRISTINE FRUIT FLAVOURS AND GREAT ACID RETENTION IN THE 2017 PEWSEY VALE VINEYARD PRIMA RIESLING.

### WINEMAKER'S NOTES

THE 2017 PEWSEY VALE VINEYARD 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 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 AND MOUTH-WATERING AND INVITES A SECOND GLASS. THIS WINE WILL CELLAR WELL, SLOWLY DEVELOPING LAYERS OF FRESH TOAST AND SPICE.

TRY WITH A GREEN PAPAYA SALAD OR THAI FISH CAKES AND LIME WEDGES.

HARVESTED	11TH MARCH 2017
REGION	EDEN VALLEY
WINEMAKER	LOUISA ROSE
ALC/VOL	9.5%

TOTAL ACID	8.3 G/L
PH	2.91
RESIDUAL SUGAR	22 G/L
VEGAN FRIENDLY	