



PEWSEY VALE VINEYARD

PRIMA RIESLING 2018

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 AFTER A BEAUTIFUL WET WINTER, WHICH SET THE GRAPE VINES UP WELL FOR A HEALTHY START TO THE SEASON. A DRIER THAN AVERAGE SPRING MEANT THE VINES RESPONDED QUICKLY; GROWING AND FLOWERING WELL AND SETTING A GOOD NUMBER OF BUNCHES. SUMMER SAW WARM AND DRY DAYS WITH THE IMPORTANT COOL EDEN VALLEY NIGHTS, THAT RIPEN THE GRAPES AND MAINTAIN FRESHNESS AND NATURAL ACIDITY RESPECTIVELY. THE BALMY INDIAN SUMMER OF EARLY MARCH HELPED FINISH THE RIPENING OF THESE PERFECTLY BALANCED AND FLAVOURED GRAPES.

WINEMAKER'S NOTES

THE 2018 PEWSEY VALE 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 INTENSITY, 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, MOUTH-WATERING AND WILL CELLAR WELL, SLOWLY DEVELOPING FLAVOUR LAYERS OF FRESH TOAST AND SPICE.

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

HARVESTED 20TH FEBRUARY 2018
REGION EDEN VALLEY
WINEMAKER LOUISA ROSE
ALC/VOL 9.5%

TOTAL ACID 7.2 G/L
PH 2.94
RESIDUAL SUGAR 20 G/L
VEGAN FRIENDLY