



PEWSEY VALE VINEYARD



### PRODUCER PROFILE

Estate owned by: Hill-Smith Family  
 Winemaker: Louisa Rose  
 Estate founded: 1847  
 Region: Eden Valley  
 Country: Australia

## Pewsey Vale Riesling 2017

### WINE DESCRIPTION

This wine and the philosophy behind it has not changed significantly since the first wine was made from the 1964 harvest. A blend from most of the blocks on the vineyard, this wine expresses the hallmarks of Eden Valley and the Pewsey Vale Vineyard.

### ABOUT THE VINEYARD

The growing season started with a wet winter and spring, filling up the soils, 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 for grape growing allowed us to make optimal picking decisions. The warm and dry days during late summer and autumn, combined with cool nights, lead to pristine fruit flavours and great acid retention in the 2017 Pewsey Vale Vineyard Riesling.

### WINE PRODUCTION

Since 2011, parcels have been fermented with the wild yeast that comes in on the grapes from the vineyard.

### TASTING NOTES

Pale straw in colour with green hues. Intense aromas reminiscent of fine dried herbs, white flowers, lemon and lime. The palate shows great length and depth with grapefruit and lime, fresh rosemary, white pepper and a hint of tropical fruit. The wine finishes with a fresh natural acidity which balances the flavour intensity, and a minerality that will reward medium to long-term cellaring.

### FOOD PAIRING

Enjoy on its own, or with fresh oysters, seared scallops, Thai beef salad or salt and pepper squid.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Pewsey Vale Vineyard
Soil composition:	grey sandy loam
Elevation:	1,500 feet
Average Vine Age:	30
Certifying organizations:	ISO14001; Entwine Australia
Sustainability certification:	EPA Accredited Sustainability Licence

### WINEMAKING & AGING

Varietal composition:	100% Riesling
Prefermentation technique:	1-4 days on solids before wild yeast start to ferment
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	no
Fining agent:	Vegan

### ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.1
Residual sugar:	0.9 g/L
Acidity:	6.5 g/L