



PEWSEY VALE VINEYARD



## PRODUCER PROFILE

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

## Pewsey Vale Contours Riesling 2011

### WINE DESCRIPTION

Pewsey Vale 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.

### ABOUT THE VINEYARD

The 2011 vintage will long be remembered for its cool temperatures throughout the ripening and growing months. This has resulted in the white wines from Eden Valley being delicate and flavourful, with generous and balanced natural acidity. Riesling from Pewsey Vale Vineyard particularly loved the season and the resulting wines are classic examples.

### WINE PRODUCTION

The Pewsey Vale Contours is managed with Organic and Biodynamic farming principals. In keeping with the nature of BD and natural, less interventionist practices the wines were fermented with the natural or 'wild' yeast from the vineyard.

### TASTING NOTES

Pale straw in colour with green hues. Enticing aromas of freshly squeezed lemon with a hint of white flowers. 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 2016 after 5 years of bottle age, this wine will gracefully continue to age for many years for those who appreciate bottle aged Riesling.

### FOOD PAIRING

Try with Foie Gras or duck breast with five spice glaze or fresh gnocchi with olive oil and shaved truffles.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Pewsey Vale Vineyard
Soil composition:	grey sandy loam
Elevation:	1,500 feet
Average Vine Age:	47
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
Type of aging container:	bottle

### ANALYTICAL DATA

Alcohol:	11.5 %
pH level:	3.0
Residual sugar:	1.9 g/L
Acidity:	7.3 g/L