



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 2013

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

Growing season conditions were for the most part dry and warm with below average rainfall. Summer temperatures were slightly above average, combined with lower than average crops. The absence of rain led to a smooth, even vintage at Pewsey Vale, where the Riesling grapes retained both natural acidity and great flavours.

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, there are intense classic lemon fruit aromas, 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 lime marmalade. The wine finishes with fresh acidity, balancing the flavour intensity. This wine is released in 2018 after 5 years of bottle age, but 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
Harvest time:	February
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
Length of bottle aging:	5 years

ANALYTICAL DATA

Alcohol:	12.0 %
pH level:	2.9
Residual sugar:	0.8 g/L
Acidity:	6.8 g/L