



PEWSEY VALE VINEYARD



## PRODUCER PROFILE

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

## Pewsey Vale Vineyard 1961 Block Riesling 2017

### WINE DESCRIPTION

The 2017 vintage marks the inaugural release of the Pewsey Vale Vineyard 1961 Block Riesling - a new interpretation of Riesling from this historic vineyard. The 1961 Block comes from the oldest vines at Pewsey Vale.

### ABOUT THE VINEYARD

Located in the centre of the amphitheatre on a gentle slope that faces due north and embraces the sun from its first to its last rays, this block is the dress circle of Pewsey Vale. The contours that the vineyard is planted on form natural terraces that maximise the effectiveness of the precious rain when it falls and helps to stop any erosion of the ancient gravel soil. This wine is proof that a healthy biodiverse vineyard needs little winemaking intervention as the grapes and yeast from the vineyard combine perfectly to make this wine.

### WINE PRODUCTION

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 flavors and great acid retention. The grapes are hand picked and the juice wild fermented and aged for a few months on lees before bottling and release.

### TASTING NOTES

This wine is pristine with aromas and flavors of lemon myrtle and tea tree blossom, with crushed quartz minerality it is evocative, seamless and ageless. The wine shows great tautness as a young wine that will delight early drinkers as well as those who want to put it in the cellar for 15+ years.

### FOOD PAIRING

Enjoy with kingfish sashimi and lime jelly or vegetable spring rolls with Vietnamese herbs.

### VINEYARD & PRODUCTION INFO

|                               |                                       |
|-------------------------------|---------------------------------------|
| Vineyard name:                | Pewsey Vale Vineyard                  |
| Soil composition:             | grey sandy loam                       |
| Elevation:                    | 1,500 feet                            |
| 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:        | 12.5 %  |
| pH level:       | 3.1     |
| Residual sugar: | 0.6 g/L |
| Acidity:        | 6.3 g/L |