PEWSEY VALE VINEYARD

Pewsey Vale Riesling 2019

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
A beautiful wet winter set the vines up for a healthy start to the growing season. A drier than average spring meant the vines responded quickly; growing and flowering well and setting a good number of bunches. Summer was warm and dry with cool nights to ripen the grapes and maintain freshness and natural acidity. The balmy Indian summer of early March helped finish the ripening of these perfectly balanced and flavoured grapes.

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 seared scallops, Thai noodle 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 Acredited 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

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

NEGOCIANTS USA
WINEBOW IMPORTS