

PEWSEY VALE

VINEYARD

Riesling 2004

Pewsey Vale Vineyard was first planted to Riesling by Joseph Gilbert in 1847. The site was later purchased by well known grazier Geoff Angas-Parsons whom in 1961 invited his friend Wyndham Hill Smith to jointly develop the historic vineyard site. They believed the site could produce "delicate Rieslings in the Germanic style".

High in Eden Valley (nearly 500m above sea level) the quality of the vineyard is a reflection of this altitude and the low-fertility, grey, sandy loam soils which prolong ripening into the cool autumn season. This long ripening period develops unique, consistent flavour profiles, which we now describe as classic 'Pewsey Vale'.



WINEMAKING / VITICULTURE

The 2003/2004 vintage blessed Eden Valley with good rains in spring, followed by a dry summer with an unexpectedly cool January. This created perfect conditions for the vines to ripen and maintain good canopies. February brought more normal summer conditions with plenty of warmth to initiate the flavour ripening phase in Eden Valley grapes.

The long cool autumn conditions meant that the harvest time of each parcel of fruit could be optimised. As a result, the grapes were picked over a period of three weeks, with each component exhibiting the classic ripe flavours of Pewsey Vale and Eden Valley with gorgeous natural acid freshness.

WINEMAKERS COMMENTS

Pewsey Vale Riesling 2004 is an intensely flavoured wine. Pale straw in colour with lively green hues, the nose displays intense classic fruit aromas of limes and lemon zest, with an overlaying hint of rosemary. A palate of great length and depth shows preserved lemon flavours with a hint of lime. Refreshing natural acidity on the finish gives balance and will ensure rewards from medium to long-term cellaring.

PRESS REVIEWS / AWARDS

Pewsey Vale Riesling - named one of the world's 50 best buys by Decanter Magazine (UK), July 2004

"A great drop from vineyards planted in 1961 in Eden Valley. The maturity of the vines gives Rieslings great length, delicacy and finesse".

GOLD medal - class 1, National Riesling Challenge, October 2004

VINTAGE INFORMATION

Vintage	2004
Region	Eden Valley
Winemaker	Louisa Rose
Harvested	27 March - 14 April
Alc/Vol	13%
Total Acid	6.5 g/L
pH	3.09
Residual Sugar	3.44 g/L

