

PEWSEY VALE

VINEYARD

Prima Riesling 2009

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

Prima Riesling is an early harvest style of wine made from grapes picked three to four weeks before the rest of the vineyard. Chosen for their fine citrus flavours the grapes were carefully selected when their natural sugar levels were near 10° baumé. The final wine has been made in a semi-dry style which retains some of the fruit sugars in balance with the chalky mineral acidity. The naturally lower alcohol of the wine further heightens its refreshing character. Prima Riesling is our first use of the Vinolok closure for Pewsey Vale, a reusable and recyclable glass stopper that visually enhances the exotic nature of this wine whilst preserving its pure fruit flavours.

The 2009 Pewsey Vale Prima Riesling exhibits a purity of style. Very pale in colour with green hues; the aroma has a hint of the classic Pewsey Vale Riesling characters but is most redolent of lemon blossom and home-made lime cordial. The Palate shows great length with a vibrancy of perfumed fruits such as guava and sweet peach overlaid with a touch of spicy clove. The balance of the wine is succulent and mouth-watering and invites a second glass. Both Pewsey Vale Vineyard Riesling and this style of wine have great pedigrees for ageing, so even though this is only the third Prima Riesling made, we know that the wine will cellar well, slowly developing flavour layers of fresh toast and spice for many years.

VINTAGE CONDITIONS

Eden Valley Riesling wines are looking very strong again in 2009, continuing a long run of great vintages. From Pewsey Vale the wines are powerful and limy, with amazing natural acidity.

After a dry winter and spring, the vines got off to a good growing start and set well balanced crops. The heat wave in January, while not ideal was pre-veraison (the grapes were small and as hard as bullets) and caused few problems. The weather after this, in February, March and into April was cool with particularly cool nights - absolutely perfect for slow ripening, accumulation of flavours and retention of natural acid.

VINTAGE INFORMATION

Vintage	2009
Region	Eden Valley
Winemaker	Louisa Rose
Harvested	27th February 2009
Alc/Vol	9.5%
Total Acid	7.8 g/L
pH	2.9
Residual Sugar	22.6 g/L



For more information visit <http://www.pewseyvale.com>