

PEWSEY VALE

VINEYARD

Eden Valley Riesling 2006

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

It would have been hard to have planned a more perfect Eden Valley vintage. After a lovely wet Spring and early summer the vines were healthy and strong, and set good conservative crops. The lack of any heat spikes in February, combined with cool nights resulted in a quick, clean and early vintage, and some gorgeous white wines.

VINTAGE CONDITIONS

The 2006 Pewsey Vale Riesling is a rich and intensely flavoured wine. Pale straw in colour with green hues it has intense classic fruit aromas of limes and lemons, with a hint of overlaying dried herb. The palate shows great length and depth with limes, dried herbs and a hint of tropical fruit. The wine finishes with a soft natural acidity which balances the flavour intensity beautifully.

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

VINTAGE INFORMATION

Vintage	2006
Region	Eden Valley
Winemaker	Louisa Rose
Harvested	14th March - 3rd April 2006
Alc/Vol	13%
Total Acid	6.8 g/L
pH	3.01
Residual Sugar	3.5 g/L
Cellaring	Will reward medium to long term cellaring

