

# PEWSEY VALE

VINEYARD

## Eden Valley 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

The 2009 Pewsey Vale Riesling is a rich and intensely flavoured wine. Classic fruit aromas of talcum, crushed stone and limes, with a hint of overlaying dried herb. The palate shows great length and depth with lemons and limes. The wine finishes with a soft but fresh natural acidity which balances the flavour intensity and a minerality that will reward medium to long-term cellaring.

### VINTAGE CONDITIONS

The vineyard covers a total area of 145 hectares (with 50 hectares under vines) of gently undulating hills, nestled close to Pewsey Vale Peak, to the west of the town of Eden Valley. Pewsey Vale is nearly 500 metres above sea level. The inherent quality of the vineyard is a reflection of this altitude and the low fertility of the grey sandy loam soils which prolongs ripening into the cool Autumn season, developing the consistent and unique flavour profiles which we now describe as classic "Pewsey Vale".

Eden Valley Riesling wines look very strong in 2009, continuing a long run of great vintages. The wines are powerful and limey, 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.

Each individual block of grapes was picked at optimum ripeness - exhibiting the classic ripe flavours of Pewsey Vale and Eden Valley, and gorgeous natural acid freshness.

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

### VINTAGE INFORMATION

Vintage	2009
Region	Eden Valley
Winemaker	Louisa Rose
Harvested	3rd - 24th March
Alc/Vol	12.5%
Total Acid	6.6 g/L
pH	3.01

