



PEWSEY VALE VINEYARD

ESTATE RIESLING

EDEN VALLEY 2023



RIESLING IS OUR SINGLE FOCUS. NATURALLY OUR UNDIVIDED ATTENTION GOES INTO MAKING A RIESLING THAT'S SIMPLY DELICIOUS. EVERY BOTTLE CAPTURES THE PURITY OF OUR SINGLE SITE VINEYARD IN EDEN VALLEY WHERE NATURE IS LEFT UNDISTURBED TO DO ITS THING. IT'S NO WONDER WE CONSISTENTLY DELIVER HIGH QUALITY AWARD-WINNING RIESLING.

PEWSEY VALE WAS THE FIRST RIESLING VINEYARD PLANTED IN EDEN VALLEY MORE THAN 175 YEARS AGO. CONSISTENT IN FLAVOUR AND QUALITY FROM VINTAGE TO VINTAGE. FLAVOURFUL AND REFRESHING WITH AN APPROACHABLE, SOFT NATURAL ACIDITY ICONIC TO EDEN VALLEY.

VINTAGE CONDITIONS

ABOVE AVERAGE WINTER AND SPRING RAINS FILLED THE SOILS AND DAMS. THIS COOL, WET WEATHER DELAYED VINE GROWTH AND BUDBURST BY THREE WEEKS. THE MILD CONDITIONS CONTINUED COMBINED WITH WET, WINDY WEATHER JUST AS THE VINES FLOWERED, GIVING A LOWER SET THAN USUAL. THE VINES RIPENED THEIR SMALLER CROP IN PERFECT, MILD CONDITIONS THE RESULTING GRAPES WERE FULL OF FLAVOUR WITH BEAUTIFUL NATURAL ACIDITY.

WINEMAKER'S NOTES

PALE STRAW WITH GREEN HUES. INTENSE AROMAS OF FINE DRIED HERBS, WHITE FLOWERS, LEMONS, LIME AND A HINT OF PINEAPPLE. A LONG, RICH PALATE REMINISCENT OF GRAPEFRUIT, LIME AND FRESH ROSEMARY. THE WINE FINISHES WITH SOFT NATURAL ACIDITY THAT BALANCES THE FLAVOUR AND MINERALITY THAT IS DELICIOUS NOW OR WILL REWARD MEDIUM TO LONG-TERM CELLARING.

ENJOY WITH FRESH OYSTERS, SEARED SCALLOPS, SALT AND PEPPER SQUID, THAI BEEF SALAD, OR A TOMATO SALAD WITH PICKLED WALNUTS AND FRESH BASIL.

HARVESTED 9 - 24 MARCH 2023

REGION EDEN VALLEY

VINEYARD SOIL TYPE SHALLOW SANDY WITH QUARTZ AND SCHIST GRAVELS

VINEYARD ASPECT GENTLE SLOPES FACING NORTH, NORTH-EAST

& NORTH-WEST

FERMENTATION VESSEL STAINLESS STEEL TANK

FERMENTATION TYPE WILD FERMENT

WINEMAKER LOUISA ROSE

ALC/VOL 11.5%
RESIDUAL SUGAR 2.2 G/L





