



PEWSEY VALE VINEYARD



PRODUCER PROFILE

Estate owned by: Hill-Smith Family
Winemaker: Louisa Rose
Estate founded: 1847
Region: Eden Valley
Country: Australia

Pewsey Vale 1961 Block Riesling 2022

WINE DESCRIPTION

The 2017 vintage marks the inaugural release of the Pewsey Vale Vineyard 1961 Block Riesling - a new interpretation of Riesling from this historic vineyard. The 1961 Block comes from the oldest vines at Pewsey Vale.

Located in the centre of the amphitheatre on a gentle slope that faces due north and embraces the sun from its first to its last rays, this block is the dress circle of Pewsey Vale. The contours that the vineyard is planted on form natural terraces that maximise the effectiveness of the precious rain when it falls and helps to stop any erosion of the ancient gravel soil. This wine is proof that a healthy biodiverse vineyard needs little winemaking intervention as the grapes and yeast from the vineyard combine perfectly to make this wine.

The growing season started with a wet winter and spring, filling up the soils, giving the vines a good start. Spring and early summer temperatures were mild and below average, resulting in a long and even ripening period. These ideal conditions for grape growing allowed us to make optimal picking decisions. The warm and dry days during late summer and autumn, combined with cool nights, lead to pristine fruit flavors and great acid retention. The grapes are hand picked and the juice wild fermented and aged for a few months on lees before bottling and release.

TASTING NOTES

This wine is pristine with aromas and flavors of lemon myrtle and tea tree blossom, with crushed quartz minerality it is evocative, seamless and ageless. The wine shows great tautness as a young wine that will delight early drinkers as well as those who want to put it in the cellar for 15+ years.

FOOD PAIRING

Enjoy with kingfish sashimi and lime jelly or vegetable spring rolls with Vietnamese herbs.

VINEYARD & PRODUCTION INFO

Vineyard name:	Pewsey Vale Vineyard
Soil composition:	grey sandy loam
Elevation:	1,500 feet
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	100% Riesling
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	no
Fining agent:	Vegan
Type of aging container:	bottle
Prefermentation technique:	1-4 days on solids before wild yeast start to ferment

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.16
Residual sugar:	2.5 g/L
Acidity:	6.87 g/L