



PEWSEY VALE VINEYARD



## Pewsey Vale The Contours Riesling 2016

### WINE DESCRIPTION

Pewsey Vale The Contours is characterised by a special site, sensitive vine growing and astute winemaking. The Contours Riesling is produced from old vines farmed on the coolest slope within this ruggedly beautiful single vineyard. Bottle ageing for five years before release transforms this Riesling into a complex wine. More richness and complexity will accumulate over future decades.

A warmer than usual winter with lower rainfall; these mild conditions allowed an even bud burst with good shoot growth and fruit set. Rain was welcomed at intervals from November through to harvest, with mild summer conditions and cool nights developing great flavours and acidity. A great Eden Valley Riesling vintage.

The Pewsey Vale Contours is managed with Organic and Biodynamic farming principals. In keeping with the nature of BD and natural, less interventionist practices the wines were fermented with the natural or 'wild' yeast from the vineyard.

### TASTING NOTES

Pale straw in colour with green hues, there are intense classic lemon fruit aromas, with a hint of white flowers. Bottle aged characters of toast, clove oil and lemon grass have started to emerge. The palate shows great length and depth with concentrated power, pristine fresh lime juice overlaid with toasted brioche, sage oil and lemongrass. The wine finishes with fresh acidity, balancing the flavour intensity. This wine is released in 2017 after 5 years of bottle age, but will gracefully continue to age for many years for those who appreciate bottle aged Riesling

### FOOD PAIRING

Try with Foie Gras or duck breast with five spice glaze or fresh gnocchi with olive oil and shaved truffles.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Pewsey Vale Vineyard
Soil composition:	grey sandy loam
Elevation:	1,500 feet
Average Wine Age:	47
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
Length of bottle aging:	5 years
Prefermentation technique:	1-4 days on solids before wild yeast start to ferment

### ANALYTICAL DATA

Alcohol:	12.5%
pH level:	2.91
Residual sugar:	1.9 g/L
Acidity:	6.55 g/L

### PRODUCER PROFILE

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