



PEWSEY VALE VINEYARD



PRODUCER PROFILE

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

Pewsey Vale Contours Riesling Museum Release 2008

WINE DESCRIPTION

Pewsey Vale Vineyard The Contours is characterised by a special site, sensitive vine growing and astute winemaking. The Contours Riesling is produced from old vines grown on the coolest slope within this ruggedly beautiful single vineyard. After 10 years in the bottle the 2008 Pewsey Vale Contours Riesling is showing all the poise and intensity that you would expect in a great bottle aged Riesling.

ABOUT THE VINEYARD

The 2008 vintage was a time of extremes. Although it was very dry going into the harvest period, Eden Valley had received good winter rains and was looking healthy and fresh. As February progressed the weather remained dry, mild and stable, and importantly the evenings were cool, all of which was perfect for maintaining the fine flavors and natural acids in Riesling.

WINE PRODUCTION

Sealing a bottle under a screw cap ensures that the wine in the bottle will age under the best possible conditions and ensures that no air or oxygen can enter the bottle. The fresh citrus flavors remain, and are overlaid with flavors of toast, lemon grass and eventually some honey and marmalade. The color, while it will deepen into the gold spectrum, retains its freshness and green hues and does not go brown, and that the flavors and palate do not "dry out", but stay fresh with any sweet fruit characters that were initially in the wine remaining.

TASTING NOTES

The wine is pale straw in color with green hues. Fresh toast characters overlay the still intense classic fruit aromas of limes and lemons. The palate is citrus dominant, lime juice, hints of sage oil and marmalade, finishing with a crushed stone minerality. Vibrant and fresh, with richness and intensity from 10 years in the bottle.

FOOD PAIRING

Try with five spice glazed duck breast, seared scallops and butter sauce or roasted cauliflower soup.

VINEYARD & PRODUCTION INFO

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| Vineyard name: | Pewsey Vale Vineyard |
| Soil composition: | grey sandy loam |
| Elevation: | 1,500 feet |
| Average Vine Age: | 42 |
| Certifying organizations: | ISO14001; Entwine Australia |
| Sustainability certification: | EPA Accredited Sustainability Licence |

WINEMAKING & AGING

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|----------------------------|---|
| Varietal composition: | 100% Riesling |
| Prefermentation technique: | 1-4 days on solids before wild yeast start to ferment |
| Fermentation container: | Stainless steel tanks |
| Malolactic fermentation: | no |
| Fining agent: | Vegan |
| Type of aging container: | bottle |
| Length of bottle aging: | 10 years |

ANALYTICAL DATA

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| Alcohol: | 12.5 % |
| pH level: | 2.9 |
| Residual sugar: | 2.6 g/L |
| Acidity: | 7.0 g/L |

