



PEWSEY VALE VINEYARD



THE CONTOURS

RIESLING 2017

PEWSEY VALE VINEYARD THE CONTOURS RIESLING IS CHARACTERISED BY A SPECIAL SITE, SENSITIVE VINE GROWING AND ASTUTE WINEMAKING. THE CONTOURS RIESLING IS CRAFTED FROM OLD VINES GROWN ON THE COOLEST SLOPE WITHIN THIS RUGGEDLY BEAUTIFUL SINGLE VINEYARD. BOTTLE AGEING FOR SEVEN YEARS BEFORE RELEASE TRANSFORMS THIS RIESLING INTO A COMPLEX WINE. MORE RICHNESS AND COMPLEXITY WILL DEVELOP OVER FUTURE DECADES.

VINTAGE CONDITIONS

A WET WINTER AND SPRING FILLED THE SOILS SO THE VINES COULD GET OFF TO A GOOD START. SPRING AND EARLY SUMMER TEMPERATURES WERE MILD AND BELOW AVERAGE, PERFECT FOR LONG, EVEN RIPENING. THESE IDEAL CONDITIONS ALLOWED US TO MAKE OPTIMAL PICKING DECISIONS. THE WARM, DRY DAYS DURING LATE SUMMER AND AUTUMN COMBINED WITH COOL NIGHTS LED TO PRISTINE FRUIT FLAVOURS AND GREAT ACIDITY RETENTION.

WINEMAKER'S NOTES

PALE STRAW IN COLOUR WITH GREEN HUES. INTENSE CLASSIC LEMON FRUIT AROMAS WITH A HINT OF WHITE FLOWERS. BOTTLE AGED CHARACTERS OF TOAST, CLOVE OIL AND LEMONGRASS HAVE STARTED TO EMERGE AND COMBINE WITH THE FRESH CITRUS AND WHITE FLOWERS OF ITS YOUTH. THE PALATE HAS GREAT LENGTH AND DEPTH WITH CONCENTRATED POWER, PRISTINE FRESH LIME JUICE OVERLAID WITH TOASTED BRIOCHE, SAGE OIL AND LIME MARMALADE. THE WINE FINISHES WITH SOFT, REFRESHING NATURAL ACIDITY. RELEASED IN 2024 AFTER 7 YEARS OF BOTTLE AGE, THIS WINE WILL CONTINUE TO AGE GRACEFULLY FOR MANY YEARS.

ENJOY WITH DUCK BREAST AND FIVE SPICE GLAZE OR TOFU PAD THAI WITH FRESH LIME WEDGES.

HARVESTED	23 - 24 MARCH 2017
REGION	EDEN VALLEY
VINEYARD SOIL TYPE	SHALLOW SANDY WITH QUARTZ AND SCHIST GRAVELS
VINEYARD ASPECT	SOUTHERLY SLOPE
FERMENTATION VESSEL	STAINLESS STEEL TANK
FERMENTATION TYPE	WILD FERMENT

WINEMAKER	LOUISA ROSE
ALC/VOL	12.5%
RESIDUAL SUGAR	0.4 G/L

