



PEWSEY VALE VINEYARD

1961 BLOCK

RIESLING 2025

THE 1961 BLOCK IS A NEW INTERPRETATION OF RIESLING. THE GRAPES FROM THE OLDEST VINES ON OUR PEWSEY VALE VINEYARD ESTATE ARE HAND-PICKED AND THE JUICE WILD FERMENTED, THEN AGED FOR A FEW MONTHS ON LEES BEFORE BOTTLING AND RELEASE. THE 1961 BLOCK IS PROOF THAT A HEALTHY, BIODIVERSE VINEYARD NEEDS LITTLE WINEMAKING INTERVENTION, AS THE GRAPES AND YEAST FROM THE VINEYARD COMBINE PERFECTLY TO MAKE THIS EVOCATIVE WINE.

VINTAGE CONDITIONS

A DRY WINTER WAS FOLLOWED BY EARLY BUDBURST. THE WEATHER CONTINUED TO BE DRY AND WARM, WITH ALL STAGES OF GROWTH BEING REACHED EARLY. NIGHTS IN EDEN VALLEY WERE TYPICALLY COOL, THIS HELPED TO MAINTAIN NATURAL ACIDITY AS THE GRAPES RIPENED QUICKLY WITH DELICIOUS FLAVOURS AND BALANCE.

WINEMAKER'S NOTES

THIS WINE IS PRISTINE AND INTENSE WITH AROMAS AND FLAVOURS OF AUSTRALIAN CITRUS, TEA TREE BLOSSOM, LEMON MYRTLE AND FINGER LIMES. WITH CRUSHED QUARTZ MINERALITY, IT IS EVOCATIVE, SEAMLESS AND AGELESS. THE WINE SHOWS GREAT TAUTNESS AND LINE AS A YOUNG WINE THAT WILL DELIGHT EARLY DRINKERS AS WELL AS THOSE WHO PUT IT IN THE CELLAR.

ENJOY WITH KINGFISH SASHIMI AND CHILLI LIME DRESSING, OR VEGETABLE SPRING ROLLS WITH VIETNAMESE HERBS.

HARVESTED	2025
REGION	EDEN VALLEY
VINEYARD SOIL TYPE	SHALLOW SANDY WITH QUARTZ AND SCHIST GRAVELS
VINEYARD ASPECT	NORTH FACING AMPHITHEATRE
FERMENTATION VESSEL	STAINLESS STEEL
FERMENTATION TYPE	WILD FERMENT
VINE AGE	64 YEARS

WINEMAKER	LOUISA ROSE
ALC/VOL	11.5%
RESIDUAL SUGAR	0.9 G/L

