



PEWSEY VALE VINEYARD

THE CONTOURS RIESLING 2018

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 SET THE VINES UP WELL FOR THE GROWING SEASON. DRIER THAN AVERAGE SPRING CONDITIONS MEANT THE VINES RESPONDED QUICKLY AND SET A GOOD NUMBER OF BUNCHES. SUMMER WAS DRY WITH WARM DAYS AND COOL NIGHTS WHICH RIPENED THE GRAPES AND MAINTAINED FRESHNESS AND NATURAL ACIDITY. THE LONG, BALMY SUMMER HELPED FINISH RIPENING THESE PERFECTLY BALANCED AND FLAVOURED GRAPES.

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, HONEY 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 TOAST, SAGE OIL AND LIME MARMALADE. THE WINE FINISHES WITH SOFT, REFRESHING NATURAL ACIDITY. RELEASED IN 2025 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	11 MARCH 2018
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	2.0 G/L

