

# WINE NOTES

**NAME OF WINE :** PEWSEY VALE VINEYARD 1961 BLOCK RIESLING

**WINE CODE :** 23POV4

**VINTAGE :** 2023

**Old Vine**

**GRAPE VARIETIES & SOURCE :**

**AVE VINE AGE** 1961

Riesling ex Eden Valley

**GEOGRAPHIC INDICATOR**

**HARVEST DATE(S) :** 21st & 22nd March 2023

**OAK DETAILS :** Nil

**BOTTLING DATE & QUANTITY :** 9/10/2023 892 Dozen (83 hL.)

**AUS/NZ EU USA CAN**

**TOTAL ACIDITY (G/L) :** 7.14      **LABEL ALCOHOL :** 12.5 12.5 12.5 12.5

**pH (UNITS) :** 3.03      **TOTAL SO2 (MG/L) :** 79      **RESIDUAL SUGAR (G/L) :** 0.5

**Vineyard Soil Type** shallow sandy with quartz and schist gravels      **Fermentation vessel** stainless steel

**Vineyard Aspect** Gentle slopes facing north, northeast, northwest      **Fermentation type** wild

**Sustainability points** SWA certified since 2021      **Time on skins** None

## VINTAGE CONDITIONS :

The growing season for the 2023 vintage started with well above average winter and spring rains, that filled up the soils and lakes. The cool wet weather meant the vines were in no hurry to grow, with budburst about 3 weeks later than average. The mild conditions continued but combined with some wet and windy weather just as the vines flowered, causing a lower set than usual. After set, the vines ripened their small crop in perfect mild conditions, and the resulting grapes were full flavoured with beautiful natural acidity.

## WINEMAKING/VITICULTURE :

The 1961 Block is a new interpretation of Riesling from this historic vineyard. From the oldest vines on Pewsey Vale Vineyard, the grapes are hand picked and the juice wild fermented and aged for a few months on lees before bottling and release. This wine is proof that a healthy biodiverse vineyard needs little winemaking intervention as the grapes and yeast from the vineyard combine perfectly to make this wine. First made from the 2017 vintage.

## TERROIR/SITE:

The Pewsey Vale Vineyard was first planted to Riesling by Joseph Gilbert in 1847. The site was later purchased by well known grazier Geoff Angas-Parsons whom in 1961 invited his friend Wyndham Hill Smith to jointly develop the historic vineyard site and plant Riesling after they had researched the old records and studied the climate, soil types and suitable clones. They believed the site could produce "delicate Rieslings in the Germanic style". The vineyard covers a total area of 145 hectares (with 50 hectares under vines) of gently undulating hills, nestled close to Pewsey Vale Peak, to the west of the town of Eden Valley. Pewsey Vale is nearly 500 metres above sea level. The inherent quality of the vineyard is a reflection of this altitude and the low fertility of the grey sandy loam soils which prolongs ripening into the cool autumn season, developing the consistent and unique flavour profiles which we now describe as classic "Pewsey Vale". The 1961 Block comes from the oldest vines at Pewsey Vale. This block is the dress circle of Pewsey Vale. In the centre of the amphitheatre on a gentle slope that faces due north and embraces the sun from its first to its last rays. The contours that the vineyard is planted on form natural terraces that maximise the effectiveness of the precious rain when it falls and helps to stop any erosion of the ancient gravel soil.

## TASTING COMMENTS :

This wine is pristine and intense with aromas and flavours reminiscent of Australian citrus - of tea tree blossom, lemon myrtle, and finger limes. With crushed quartz minerality it is evocative, seamless and ageless.

As a young wine this exhibits a lovely line and texture that will be a delight for those that love a youthful Riesling as well as for those who want to keep it in the cellar.

Cellaring: 15 years +

Drink with Kingfish sashimi with lime jelly or for vegan option Vegetable spring rolls with Vietnamese herbs.

**Approved By :** *Louisa Rose*      **Date :** .....12/4/2024.....

**Winemaker**      Louisa Rose

**SWA Icon OK**  Yes  No  
**Vegetarian OK**  Yes  No  
**Vegan OK**  Yes  No

# WINE NOTES

<b>Season</b>	Summer Spring	<b>Occasion</b>	Cellaring Special Occasion Gift	<b>Food Match</b>	Asian Salads Seafood Vegetables Starters Chicken Pasta, Rice, Grains Pork	<b>Aperitif</b>
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**Nutritional Information**

for 100mL serving size

Energy (kJ)	312.2
Calories (kCal)	73.4
Carbohydrate (g)	0.17
Sugar (g)	0.05
Salt (g)	0
Fat (g)	0
Saturates (g)	0
Protein (g)	0

**Ingredients**

Grapes  
Diammonium Phosphate  
Sulphur Dioxide  
Ascorbic Acid  
Copper Sulphate

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