



PEWSEY VALE VINEYARD



ESTATE RIESLING

EDEN VALLEY 2025

RIESLING IS OUR SINGLE FOCUS.

WE MAKE NOTHING ELSE.

SO NATURALLY, OUR UNDIVIDED ATTENTION GOES INTO ONE THING – MAKING THE BEST RIESLING YEAR ON YEAR.

SINCE 1847, WE’VE CONSISTENTLY DELIVERED WORLD CLASS, AWARD-WINNING RIESLING. IT’S ALL WE KNOW. NEEDLESS TO SAY, WE KNOW OUR STUFF. BUT WE CAN’T TAKE ALL THE CREDIT.

OUR SINGLE SITE VINEYARD LOCATED WITHIN A HEAVENLY SLICE OF THE EDEN VALLEY, LETS NATURE DO ITS THING, SO THE NEED FOR HUMAN INTERVENTION IS MINIMAL. IN FACT, IT’S VERY RARE THAT A VINEYARD IS THIS COMPLETE, CREATING A RIESLING THAT’S SIMPLY DELICIOUS.

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

PALE STRAW WITH GREEN HUES. INTENSE AROMAS OF FRESH LEMONS, GRAPEFRUIT AND LIMES WITH SOME FLORAL NOTES AND A HINT OF FINE DRIED HERBS. A LONG, RICH PALATE REMINISCENT OF LEMONS, LIMES AND FRESH ROSEMARY. THE WINE FINISHES WITH SOFT NATURAL ACIDITY WHICH BALANCES THE FLAVOUR AND MINERALITY THAT IS DELICIOUS NOW OR WILL REWARD MEDIUM TO LONG-TERM CELLARING.

ENJOY WITH FRESH OYSTERS, SEARED SCALLOPS, SALT AND PEPPER SQUID, THAI BEEF SALAD, OR A TOMATO SALAD WITH PICKLED WALNUTS AND FRESH BASIL.

HARVESTED	FEBRUARY - MARCH 2025
REGION	EDEN VALLEY
VINEYARD SOIL TYPE	SHALLOW SANDY WITH QUARTZ AND SCHIST GRAVELS
VINEYARD ASPECT	GENTLE SLOPES FACING NORTH, NORTH-EAST & NORTH-WEST
FERMENTATION VESSEL	STAINLESS STEEL TANK
FERMENTATION TYPE	WILD FERMENT

WINEMAKER	LOUISA ROSE
ALC/VOL	11.5%
RESIDUAL SUGAR	1.8 G/L

