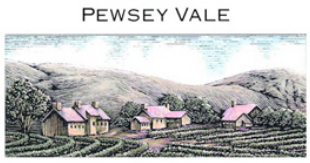


Pewsey Vale

From the coolest slope of a historic vineyard, this wine highlights Eden Valley's pedigree in crafting elegant, age-worthy Rieslings.





Alcohol :12,50 %

Composition: 100% Riesling

The Contours Riesling 2017

Eden Valley, Australia

Region and Vineyards

Pewsey Vale Vineyard, established in **1847**, lies at 457 meters (1,500 feet) above sea level in **Eden Valley**, a cool-climate region nestled within South Australia's Barossa zone. The vineyard is composed of **grey sandy loam soils**, and the old vines used for The Contours Riesling are planted on the site's **coolest slope**, producing wines with lifted aromatics and pronounced acidity. The vineyard is farmed following **organic and biodynamic principles**, further enhancing the expression of place.

Eden Valley is renowned for its combination of **mild summers, cool nights**, and reliable diurnal range—conditions that foster slow, even ripening and vibrant natural acidity. The 2016 vintage experienced **a warmer-than-average winter** followed by **ideal rainfall patterns** during the growing season. These mild conditions allowed for excellent fruit set and flavour development, setting the stage for a superb Riesling harvest.

Winemaking

The grapes underwent a **prefermentation soak on solids for 1 to 4 days**, allowing for increased textural complexity and aromatics. Fermentation took place in **stainless steel tanks** using **wild yeasts** from the vineyard, aligning with a **low-interventionist philosophy**.

No malolactic fermentation was used, preserving the crisp natural acidity. The wine was then **bottle-aged for five years** before release, a signature element of The Contours style that imparts layers of toast and spice over the varietal purity of Riesling.

The wine is **100% Riesling**, with an alcohol level of **12.5%**, **residual sugar of 1.9 g/L**, and a taut **acidity of 6.55 g/L** (pH 2.91).

Tasting Notes

- **Color**: Pale straw with green hues.
- **Aroma**: Classic lemon and white flower notes intertwine with bottle-aged aromas of toast, clove oil, and lemongrass.
- **Palate**: Concentrated lime juice layered with toasted brioche, sage oil, and lemongrass. Vibrant acidity drives the finish, balancing power and precision.

PEWSEY VALE



The Contours Riesling 2017

Did you know?

Pewsey Vale The Contours is **only released after five years of bottle aging**, making it one of Australia's few white wines intentionally cellared before release. This commitment reflects a long-standing philosophy of showcasing Riesling's **evolution and longevity**, particularly in cool-climate regions like Eden Valley.

Wine Pairing Ideas

- **Foie Gras**: The wine's zesty acidity cuts through the richness while toast and clove notes complement the dish.
- **Five-spice duck breast**: Aromatic spices play well with Riesling's lifted citrus and aged spice nuances.
- **Gnocchi with shaved truffle and olive oil**: Earthy richness is balanced by the wine's bright citrus core and umami complexity.

97 James Suckling

James Suckling (JS) : 97 Points (2016)

So vibrant for it's age, this has great concentration of candied-lime and grapefruit-zest character. Terrific structure and energy on the driving palate, but all of this is wrapped in rich citrus fruit to create stunningly complete harmony. Very long and compact finish that suggests this has at least a further decade of aging potential.

95

Robert Parker (RP) : 95 Points (2016)

The 2016 The Contours Riesling leads with cold buttered toast, creamed honey, fennel seeds and brine, while in the mouth, the wine expands to fill every available space. This is rich, complex and so fresh. It's kindly held back in the cellar for our drinking pleasure, so it is definitely ready for immediate consumption; but should you choose to rest this another decade or two, that would also be great.

94 WineEnthusiast

Wine Enthusiast (WE) : 94 Points (2016)

Intensely aromatic, this museum release Riesling, from old vines on a cool site, deftly demonstrates how excellently this variety ages. Honey-roasted almonds, kerosene, lime oil and can- died ginger progress to a dry, concentrated palate. Long, harmonious and fresh, it tingles with still- racy acidity and heaps of lemon -lime and floral flavors.