

CRAFTED IN THE BAROSSA SINCE 1979.

## 2018 HILL & VALLEY EDEN VALLEY RIESLING

Our Hill & Valley wines showcase the great diversity of the regions surrounding the winery. From the cooler Adelaide Hills to the elevated Eden Valley vineyards to those situated on the Barossa Valley floor, these ancient soils provide the base for great wines that speak of their origins.

Sourced from William Hurn's vineyard in the northern Eden Valley, this vineyard is a star performer amongst the Peter Lehmann Wines' growers, with fruit often being selected for our coveted flagship Wigan Riesling. The Hill & Valley Riesling is a classic example of a Peter Lehmann white wine, showing refined fruit purity and the hallmark minerality, typical of the Eden Valley. It can be enjoyed fresh in its youth or can be aged with confidence to develop the mature bottle complexity expected of a top flight Riesling from this famed sub-region.



### Winemaker's Note

Early picking has produced a fresh, lively Riesling with a delicate green tinge and hints of freshly picked limes. The palate shows great fruit purity with a refreshingly crisp, dry finish. Can be enjoyed whilst young or can be cellared until 2028.

Nigel Westblade, Chief Winemaker

### Vintage

The growing season for the 2018 vintage started off well with high rainfall, becoming drier in subsequent months. Vines grew strongly with a good number of bunches. Warm temperatures in Summer slowed down the pace of ripening and fruit was great quality with consistent yields.

### Vineyards

Sourced from William Hurn's 'Old House' vineyard, located just behind Menglers Hill on the outskirts of Angaston in the northern end of the Eden Valley.

### Winemaking

The grapes were picked in the cool of the night and cold settled before racking and cold fermentation in stainless steel. Following a two week fermentation period, the wine was clarified and bottled immediately.

### Enjoy

Serve lightly chilled. It is a perfect aperitif and the ideal wine with fresh oysters, shellfish or pan-fried white fish.

### Analysis

Alc/Vol 11.0% TA 6.34g/L pH 2.93 RS 4.83g/L\*

\*Glucose & Fructose

