

mesh

EDEN VALLEY RIESLING

2002

WINEMAKERS' NOTES

Two Eden Valley vineyards were carefully selected for this project, chosen for their potential to deliver fruit most in keeping with the unique characters of Eden Valley and the jointly agreed wine style/philosophy. Our aim was to make a wine with a strong citrus flavour and slight mineral profile, typical of the region. We were looking for long, rich flavours with a greater emphasis on power, generosity, persistence and texture than is normally seen. The grapes were divided equally between the two parties and compared as finished components post-vintage to determine the final blend.

Two subtly different methods were agreed upon to achieve this outcome, then the grapes from each vineyard were "pedantically divided" by hand picking alternate rows into yellow and blue buckets on the same day. The two separate parcels were then crushed at different locations.

Each component, while being close to identical at the start, underwent a subtly different conversion into wine, reflecting the personal differences in interpretation of the "purest or most powerful expression of variety and region."

The final wine was assembled after individual components, and combinations of each, were all jointly assessed.

As it transpired, the 2002 vintage could not have been a better year to start this project. It was a textbook vintage for Riesling in the Eden Valley. Naturally low crops were set in late Spring and the weather remained mild and dry over the long, even ripening period. In fact, we had the lowest January temperatures on record! The result was very healthy vines that produced grapes with high natural acid, concentrated flavour, and excellent quality. Gentle processing of hand picked grapes and the use of only the clearest free-run juice ensured that the delicate, fresh flavours of the grapes were expressed.

The final wine is green and vibrant in appearance. The aroma is fresh lemon and lime juice with a hint of lemon peel. The palate is powerful, lively and generous, with intense citrus fruit flavours and a hint of spice. The wine finishes clean and dry with refreshing natural acidity.

As is the case with all great Eden Valley Rieslings, MESH will age gracefully and reliably into a mature wine under the Stelvin closure.



EDEN VALLEY

South Australia's Eden Valley, high in the eastern ranges surrounding the Barossa Valley, averages between 400 and 600 metres in altitude. Soils are rocky and acidic and winter rainfall is abundant (typically 50% more than the Barossa Valley). Temperatures are cooler than the Barossa Valley (up to 2 degrees cooler) and the growing season longer. Cooling breezes from the region's gullies and hills ensure gradual ripening and maximum flavour development.



TECHNICAL

Alcohol	13.0%
Total Acid	7.1/l
PH	3.04
Residual Sugar	0.8g/l

