

mesh EDEN VALLEY RIESLING 2003

..... is a philosophy, and the wine is about shared passion

WINEMAKERS' NOTES

Three Eden Valley vineyards were carefully selected for this project, chosen for their potential to deliver consistent fruit most in keeping with the unique characters of Eden Valley and the jointly agreed wine style/philosophy. All three are within a few kilometres of each other and are located at a similar altitude of 420 - 430 metres - quite unique for Eden Valley; famous for its multitude of steep hills and deep valleys.

Aged between 20-60 years old, the viticultural parameters for each vineyard were reset in 2002. Pruning regimes, leaf retention and nutrition were key factors in order to further improve the fruit quality from each block. For some this meant fruit re-configuring, others it was more attention to the nutritional balance and moisture retention of the ancient grey loam soils.

Our aim with mesh is to make a wine with a strong citrus flavour and slight mineral profile, typical of the region. We are looking for concentration of flavour with a greater emphasis on power, generosity, persistence and texture than is normally seen.

Two subtly different methods were agreed upon to achieve our desired outcome, then the grapes from each vineyard were "pedantically divided" by selectively hand picking alternate rows into yellow and blue buckets on the same day. The two separate parcels were then crushed at different locations and the finished components and combinations jointly assessed post-vintage to determine the final blend.

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

The 2003 mesh is in classic fashion, an outstanding successor to the gorgeous 2002 vintage. Another dry winter led to vines setting conservative crops and a dry and warm January forecast an early vintage. However February brought some long awaited rain, and the following cool dry weather was perfect for the ripening of flavours and sugars in the grapes.

The result was very healthy vines that produced grapes with high natural acid, concentrated flavour, and excellent quality. Gentle processing of the selectively hand picked grapes and the use of only the clearest free-run juice ensured that the delicate, fresh flavours of the grapes were expressed.

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 final result is that 2003 will be remembered as one of the great white vintages in Eden Valley with the wine finishing 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 screw-cap 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 grey loam and acidic. 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	7.5g/l
PH	2.92
Residual Sugar	0.6g/l



GROSSET-HILL SMITH
www.meshwine.com