

mesh EDEN VALLEY RIESLING 2004

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

WINEMAKERS' NOTES

Three Eden Valley vineyard blocks 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 focused on pruning regimes, leaf retention and nutrition 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.

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".

After good rains in Spring, Summer in Eden Valley was dry. An unexpectedly cool January was perfect for the vines to ripen and maintain healthy canopies which initiated the flavour ripening phase in Eden Valley grapes.

The long cool Autumn conditions meant that the harvest period of each parcel of fruit could be optimised. As a result the grapes were picked over a couple of weeks, with each component exhibiting the classic ripe flavours and natural fresh acidity that we have come to associate with mesh and Eden Valley.

The 2004 mesh is very similar to the inaugural 2002. Pale straw in colour with lively hues. It is intensely flavoured with the classic fruit aromas of lemon and lime juice and a hint of lemon peel. The palate is powerful, lively and generous, with a hint of spice and intense citrus fruit flavours. Clean and dry on the finish with refreshing natural minerality...very Eden Valley.

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	7.2g/l
PH	2.97
Residual Sugar	0.35g/l



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