

mesh EDEN VALLEY RIESLING 2006

..... 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".

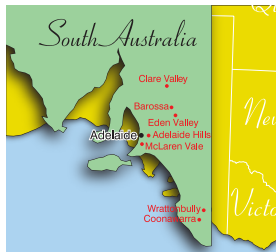
It would have been hard to have planned a more perfect Eden Valley vintage. After a lovely wet Spring and early summer the vines were healthy and strong, and set good conservative crops. The lack of any heat spikes in February, combined with cool nights meant that the vines, under no stress, accumulated sugars quickly while retaining natural acid. The result was a quick, clean and early vintage, and gorgeous Riesling.

The 2006 mesh has excellent flavour intensity and structure. Green and vibrant in appearance, the aroma is fresh lemon and lime juice with a hint of spice. The palate is powerful, lively and generous, with intense citrus fruit flavours. 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 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	12.5%
Total Acid	7.5g/l
PH	2.96
Residual Sugar	0.3g/l
Suitable for vegans	



Grosset Hill Smith

www.meshwine.com