

mesh

EDEN VALLEY RIESLING

The mesh ad-venture

— the first 8 years

THE mesh 'ad-venture' is now 8 vintages young.

I still vividly recall the first vintage; the first year; the excitement; the launch at Fox Studios, Sydney and the expectation from all corners.

We did not disappoint them! It was an intriguing approach to have the same vineyards, alternate rows, made by 2 men in different places.

What has evolved always surprises us and delights us of course.

The first wine was a cracker - all agreed and the seriousness of the Grosset-Hill Smith duo was established.

We believe we have not released a bad wine; but that we have made wine with a consistency of style that reflects the vintage and the Eden Valley terroir.

mesh is a fine wine and a pure regional expression of the classic grape Riesling.

It has been poured by the glass in top class eateries in London, Athens, Stockholm, New York, Auckland, Shanghai, Sydney and even at the Southern Ocean Lodge, Kangaroo Island.

It is a micro wine; handpicked; rigorously culled and enthusiastically debated before the final final final wine is mutually signed off.

We did not see the 'Kiwi Sauvagni' coming but our determination to make a great Riesling remains unchanged.

Fashions change - but fine wine continues.



We started with a dream of an Eden Valley Riesling. Generous in flavour when young but with finesse; a wine that would have uncompromised ageing potential.

To do that the vineyard sites needed to be right, and the profile of flavours at harvest precise, giving ripe, but not over-ripe flavours. Handpicked fruit processed at cool temperatures and with only the free run juice used, all added up to the potential of a beautifully balanced wine when young, with its ability to age uncompromised.

That was the theory.

There are some who believe that with Eden Valley Riesling, it's a case of 'either, or' that is; either early drinking or great ageing potential.

It has taken a long time to test our theory that in fact it may be possible to have it both ways. A line up of the first six vintages will attest to our success.



Vintage summary notes as tasted on 24th June 2009

2002

Colour: White gold in colour with green hues; vibrant.
Aroma: Fresh buttered brioche aroma with leafy lemon rind.

Palate: Palate has sweet fruit ramping up to a rich and tongue-coating viscosity

Cellaring: Drink Now - 2017

2003

Colour: Deep iridescent green in colour.

Aroma: Alpine forest aromas with a touch of honey.

Palate: Assertive and vibrant with intense lime citrus fruit. Long complexity and rich viscosity.

Cellaring: Drink Now - 2020

2004

Colour: Colour is pale gold with a green hue.

Aroma: Delicate bees wax aroma on the nose. Very youthful and vibrant

Palate: A restrained lemon rind and mineral palate with talcum and gravel textures. A very focussed wine with a long life ahead of it.

Cellaring: Drink 2012 - 2024

2005

Colour: Very pale white colour with hints of green.

Aroma: Aromas of lemon peel and hints of dried herbs.

Palate: Lemon pith flavours, sherbet and lime marmalade, fine mineral and very restrained.

Cellaring: Drink 2010 - 2020

2006

Colour: Colour is very pale gold with green hues.

Aroma: Orange blossom aroma.

Palate: Vibrant pure palate, chalky acid and gravel leading to floral orange blossom flavours. Very youthful, tight and focussed.

Cellaring: Drink 2011 - 2021

2007

Colour: Pale white in colour

Aroma: Aromas of talcum powder and freshly picked lemons.

Palate: Restrained and soft palate with tight natural acid backbone.

Cellaring: Drink Now - 2022

2008

Colour: White gold in colour with iridescent green tinges.

Aroma: Intense fresh lime aroma.

Palate: Sweet fruit palate with hints of tropical fruit. Rich textures and a succulent and nervy acid backbone. A very powerful wine.

Cellaring: Drink Now - 2023

2009

Colour: Green and vibrant in appearance.

Aroma: Zesty lemon and grapefruit aromas with a hint of dried herbs.

Palate: The palate is lively and generous, with intense citrus fruit flavours and hints of talc. Clean and dry finish with refreshing slaty acidity.

Cellaring: Drink Now - 2025