

mesh

EDEN VALLEY RIESLING

*“A good idea, two  
Riesling vineyards,  
alternate rows hand  
picked in two  
bucket colours  
yellow and blue,  
two ferments in  
Clare and Eden  
Valleys ...”*



Jeffrey Grosset (Left) & Robert Hill Smith at Eden Valley vineyard

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When Australia's oldest family owned winery, Yalumba, joined forces with Clare winemaker extraordinaire, Jeffrey Grosset to create a new Eden Valley Riesling it was clear that this would be no ordinary wine.

This unusual partnership brought together two passionate and acclaimed Riesling vignerons – both motivated by the desire to create an exceptional wine that would enhance the reputation of Riesling as one of the world's noblest grape varieties and that of the Eden Valley as one of Australia's great Riesling regions.

Jeffrey Grosset needs no introduction. His Polish Hill and Watervale Rieslings are highly prized Australian wines and, in 1998, Jeffrey was voted Riesling Winemaker of the Year at the Riesling Summit held in Hamburg.

The Hill Smith family's involvement and expertise in Eden Valley spans decades - beginning with the redevelopment of the historic Pewsey Vale estate vineyard in 1961. The first commercially available wine was released in 1969 and Pewsey Vale is now regarded by many as a benchmark Australian estate Riesling. This reputation for quality was reinforced with the subsequent Riesling releases from the Heggies Vineyard Estate and, most recently, Yalumba Hand Picked Riesling.

*“Born of occasional musings between Yalumba and Jeffrey Grosset, the essence of this project is two of Australia's best known Riesling makers working together to elevate the status of both Riesling and the Eden Valley,”* said Robert Hill Smith. *“The project also offered a forum in which both winemakers could share ideas, debate and discuss.”*

Given both Grosset's and Yalumba's history with Stelvin closures, it was only natural that this wine should be bottled under Stelvin. Yalumba was instrumental in the pioneering development of the Stelvin closure in the early 1970s, using Stelvin from 1973 until 1984, and has recently returned to Stelvin for its super premium Riesling wines. Jeffrey Grosset was a protagonist for the Clare Winemakers' 2000 and 2001 releases of Riesling with Stelvin closures and has recently released the region's first premium red wine under Stelvin, the 2000 Grosset Gaia.

Jeffrey Grosset said the partnership offered an irresistible opportunity to create a truly unique wine.

*“On tasting the finished wine, I'm convinced that we have been able to achieve more in quality terms by working together and sharing our knowledge. The chance to contribute to the reputation of the region and the variety is very exciting and the fact that Robert and I share a passion for Riesling is, for me, what makes this project so special,”* he said.

The two parties agreed on the name, MESH for all the images the word evoked. *“This single word represents so much of the philosophy behind the wine – the weaving together of ideas and the combining of skills and knowledge,”* said Robert Hill Smith.



# 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/
PH	3.04
Residual Sugar	0.8g/l

