

Pewsey Vale Eden Valley Riesling Australia 2022

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Final Deductions

VINTAGE 2022
GRAPE Riesling
GEOGRAPHY Not Europe
COUNTRY Australia
LARGER REGION South Australia
SMALLER REGION Barossa
SUB REGION Eden Valley

Rationale

Being a cool climate white grape, Riesling inevitably equates to low color and frequently has a green tinge (of chlorophyll) in its appearance. It picks up more golden hues as it ages or if aged in oak barrels (rare). Rieslings are known for aroma and flavor combinations of stone, tree, and citrus fruits. In an Australia version, lime and tart green apple are signature flavors, while stone fruits are present but usually secondary. Stone fruits are more present in Rieslings from Germany, a region where the Riesling grape is more renowned. The "Petrol" flavor ("TDN" for you wine geeks) is more pronounced as a wine ages and Aussie Rieslings are among the most stellar exemplars of this Riesling-associated characteristic. Emanating from cool climates, Rieslings will almost always be lower in alcohol and body, while higher in acidity and sharpness.

Australian Riesling is one of the best values for lovers of this grape and the best can age for a solid decade or so, evolving as much as the best examples from Alsace. Established in 1847 and producing some of Australia's first cool climate wines, Eden Valley's exemplary winery, Pewsey Vale, produces this benchmark example which comes from estate vines and is universally considered one of the most consistently standout dry Rieslings. Period. Hard stop. and first produced in 2017. Citrus aromas and flavors, especially the region's trademark citrus lime predominates the flavor profile while the wine carries the evident minerality that the region is renowned for.

Sight

BRIGHTNESS Brilliant
CLARITY Clear
COLOR DEPTH Light
COLOR Straw
HIGHLIGHTS Green
BUBBLES No

Structure

RESIDUAL SUGAR Dry
ACID High
ALCOHOL Medium
PHENOLS None
TEXTURE Lean / Tart
FINISH Long
COMPLEXITY High

Aroma & Taste

CITRUS FRUIT Lemon • Lime • Yuzu *Condition: Fresh, Ripe Part: Flesh*
TREE/VINE FRUIT Pear (Green) • Apple (Green) • Quince *Condition: Fresh*
STONE FRUIT Nectarine (White) • Peach (White) • Apricot • Nectarine (Yellow)
Condition: Fresh, Under Ripe / Tart
TROPICAL FRUIT Mango • Pineapple • Starfruit *Condition: Under Ripe / Tart, Fresh*
FLORAL Elderflower • Lemon / Lime Blossom • Apple Blossom *Condition: Fresh*
HERBAL Lemon Grass • Verbena • Chamomile
OTHER SPICES Ginger Powder • Sesame / Candy
INORGANIC EARTH Mineral / Rock • Petrol / TDN
OAK AGING No
OXIDATION/NUTTINESS Pinenut • Peanut / Shell
PERCEIVED WINEMAKING CHOICES Lees Contact