

PIKES

CLARE VALLEY

Established 1984

2019 'TRADITIONALE' RIESLING

This is the Museum release of the 2019 vintage of our most important wine. The "Trad" is always a lovely drink on release, but with 5 -7 years in the cellar it will amply reward those who like their Rieslings with some bottle development.

The majesty of this noble variety writ large, captured here mid-journey with a long life ahead of it. Whilst still retaining freshness and length like a newly released Pikes Riesling, this Museum release has softened it's fruit, changing from the vibrancy of youth to the delicious richer note of acquired maturity. Fantastic now, but will continue to develop and evolve as the best Rieslings do.

TECHNICAL INFORMATION

Fruit Source: Estate Grown

Variety: Riesling

Vintage: 2019

Region: Clare Valley

Alc/Vol 11% **RS** 3.7 g/L

pH 2.95 **TA** 7.9 g/L

ABOUT PIKES

Pikes Wines is grounded by family. From brothers to sons, since 1984 when the Pike family first stepped foot on Polish Hill River soil and decided to make wine together.

Our site is unique, with tough acidic soils overlaying ancient dark grey siltstone of the Kadlunga Slate formation, which has lay beneath Polish Hill River for 650 million years.

Our wine style is elegant and refined, yet approachable. A style that has been forged over many years by geology and geography, viticultural learnings, and a hands-off winemaking approach. A style that celebrates this special place we call home

Pikes Tasting Room

233 Polish Hill Road, Sevenhill, South Australia 5453

T 08 8843 4370

W pikeswines.com.au

Tasting Room: 10am - 4pm daily

SLATE Restaurant: open for lunch: 12pm - 3pm, Wednesday - Sunday

TASTING NOTES

Appearance: Brilliant pale green.

Aroma: Lifted green citrus, with soft granny smith apple and with some dried ginger and kaffir lime leaf notes.

Palate: Classic Pikes Riesling with generous lime characters, framed around some green apple and typical Watervale light tropical characters. Relaxed slightly in expressiveness but maturing beautifully into a buttery character, almost lime curd note with the fuller mouthfeel still rolling across palate with consummate ease.

Balancing the Watervale fruit on the front, typical Polish Hill minerality on the finish with a still fresh acid line showing there's long life still ahead for this wine and the excitement of what comes next for it as it continues to develop gracefully.

Summary: The additional palate weight of aged Rieslings makes for increased versatility with food, but for a delicious pairing try with a tagine garnished with preserved lemon.

