

PIKES

CLARE VALLEY

Established 1984

2020 'TRADITIONALE' RIESLING MUSEUM RELEASE - 2025

WINEMAKER'S NOTE

At 5 years old, this release of the 'Traditionale' Riesling is in a great spot. Walking the perfect balance between freshness and flavour development. The 2020 vintage resulted from a warm dry growing season, followed by 60mm of rain in January and one of the coolest February's on record. Lower yields produced a high flavour concentration.

Comprising of predominantly Estate Grown fruit from Polish Hill River and selected growers' fruit from Sevenhill, Clare, Leasingham and Mintaro. Our winemaking approach is designed to capture the flavour of each individual site with minimal winemaking influence. Only the best free run juice is included in the final blend of the 'Traditionale'

TECHNICAL INFORMATION

Fruit Source: Estate & Growers

Variety: Riesling

Vintage: 2020

Region: Clare Valley

Fermentation: 100% free run juice, neutral yeast, stainless steel on lees for 3 months prior to bottling

Alc/Vol 12% **RS** 3.5 g/L

pH 2.98 **TA** 8.14 g/L

ABOUT PIKES

Pikes Wines is a family-founded winery, established in 1984 when the Pike family began crafting wine together in Polish Hill River. Our unique site features tough acidic soils over ancient Kadlunga Slate, 650 million years old. Our wines are elegant and approachable, shaped by the land, years of viticultural experience, and a hands-off winemaking style.

Pikes Tasting Room

233 Polish Hill Road, Sevenhill, South Australia 5453

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Tasting Room: open daily, from 10am - 4pm

Slate Restaurant: Lunch from 12pm Thu - Sun & Dinner from 6pm Sat

TASTING NOTES

Appearance: Brilliant pale straw with green hues.

Aroma: Preserved citrus, marmalade, with buttered toast beginning to emerge. The core aromatics of orange blossom and brown lime remain vibrant, adding lift and freshness.

Palate: Seamlessly textured on the palate - remarkable how these wines build richness over time. Generous and full-bodied, showing flavours of brown lime cordial, tamarind, and marmalade. Fresh citrus notes remain in the background, offering subtle lift and support. The length is exceptional, with beautifully judged balance. A delicate thread of residual sugar offsets the mineral talc and taut acidity, making it both moreish and effortlessly drinkable.

Summary: This wine is drinking beautifully now, showcasing a harmonious blend of vibrant primary fruit and emerging aged complexity. While it still has plenty of cellaring potential for lovers of mature Riesling, the next 2-4 years will reveal its peak expression of balance and depth. Pairs beautifully with Thai-style whole fried snapper.

