

PIKES

CLARE VALLEY

Established 1984

2022 'GILL'S FARM' MOURVEDRE

WINEMAKER'S NOTE

Good winter rain allowed soil profiles to be full, giving the vines a great start to the growing season. A remarkably cool summer followed, providing perfect conditions for healthy balanced vines. The long ripening period produced fruit with a perfect balance of good colour, high natural acidity, and concentrated flavours. One of the better vintages of the last decade.

Fermented spontaneously in small, closed fermenters using compressed air to gently manage the cap to protect the aromatic qualities of the wine.

TECHNICAL INFORMATION

Fruit Source: Estate Grown

Variety: Mourvèdre

Vintage: 2022

Region: Polish Hill River, Clare Valley

Fermentation: Spontaneous fermentation in small closed fermenters

Maturation: 6 months in seasoned French barrique

Alc/Vol 14%

pH 3.51 **TA** 6.29 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.

Pikes Tasting Room

233 Polish Hill Road, Sevenhill, South Australia 5453

T 08 8843 4370 | W pikeswines.com.au

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

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

TASTING NOTES

Appearance: Medium cherry red.

Aroma: Dark and enticing, reminiscent of Rocky Road. Black plum, morello cherry, dark chocolate and raspberry liqueur on offer. With time crushed rose petals, aniseed and hints of charry oak join the fray.

Palate: Medium bodied, plums and cherries follow on from the aroma to provide a fleshy mid palate. Rustic tannins, red fruit and soft acidity balance perfectly to provide an excellent length.

Summary: Medium in palate weight but intense and concentrated in flavour at the same time. This wine demands food, try with 'low and slow' BBQ beef short ribs. Enjoy now or within the next 3-5 years.

