

# PIKES

CLARE VALLEY

Established 1984

## 2022 'HOMAGE' CABERNET MALBEC

### 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.

Our 'Homage' Cabernet Malbec pays tribute to this classic style which has long been produced in the Clare Valley. The fruit is sourced from 2 small blocks planted adjacent to one another in 2008.

### TECHNICAL INFORMATION

**Fruit Source:** Estate Grown

**Variety:** Cabernet Sauvignon 70%, Malbec 30%

**Vintage:** 2022

**Region:** Clare Valley, Polish Hill River

**Fermentation:** Wild fermented

**Maturation:** 12 months in seasoned oak

**Alc/Vol** 13.5%

**pH** 3.42      **TA** 6.64 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: Lunch: 12pm - 3pm Thurs - Sun, Dinner: Saturday from 6pm

### TASTING NOTES

**Appearance:** Medium dark cherry red.

**Aroma:** Dark fruits of blackcurrant, mulberry, & plum. Pretty florals create lift and elegance. Charry cigar box hint to French oak.

**Palate:** A generous, plush and full bodied red. Brimming with black fruits, both fresh and liqueur. Supple tannin structure perfectly harmonises with the concentrated dark fruits to create a long and memorable finish.

**Summary:** Another great release of the Homage. It will easily cellar for 10 years if you can wait that long. Perfectly matched with a roasted saltbush lamb rack, another Clare Valley speciality.

