

CLARE VALLEY

2022 'IL PREMIO' SANGIOVESE

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.

Sangiovese is proving to be very well suited to our estate, evidenced by the consistent natural balance it finds with minimal intervention in the vineyard. Sourced from our oldest block, E5, planted in 1993. Small open fermenters, wild yeast, hand plunged. Gentle hand plunging to protect aromatic qualities of the wine.

TECHNICAL INFORMATION

Fruit Source: Estate Grown, Single Vineyard Variety: Sangiovese Vintage: 2022 Region: Polish Hill River, Clare Valley Fermentation: Native yeast, small open fermenters, hand plunged Maturation: 8 months in old French barrique Alc/Vol 13%

pH 3.28 **TA** 6.48 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: 12pm - 3pm, Wed - Sun

TASTING NOTES

Appearance: Medium cherry red.

Aroma: A showcase of cherries, more red than black. With time the aroma opens up with deepening fruit characters, violets, and dried oregano.

Palate: Medium palate weighted, red and black cherries. Effortlessly balanced across fruit, tannin, weight and acid. Flow across palate is seamless. Long yet subtly drying finish.

Summary: The 3rd release of this wine, and one that cements its place in the reserve line up. "II Premio" means the "The Prize", with first release of this wine coming after over 30 years of growing and making Sangiovese. The reward of patience and persistence.

Obviously, this wine is well suited to a wide array of Italian fare but try with a creamy mushroom risotto for a perfect match.

PIKES

PIKE

CLARE VALLEY Enablished 1984 2022 [IL PREMID] SANGIOVESE

A FAMILY TRADITION