

PIKES

CLARE VALLEY

Established 1984

2022 'LUCCIO' NOVELLO

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 and long ripening period produced fruit with a perfect balance of good colour, high natural acidity, and concentrated flavours.

Novello is a style of wine made from many different varieties throughout Italy in answer to France's Beaujolais. Released in the same year that it is made to celebrate the harvest, and intended to be consumed in its youth.

TECHNICAL INFORMATION

Fruit Source: Estate Grown, Single Vineyard

Variety: Nero D'Avola 55% and Montepulciano 45%

Vintage: 2022

Region: Polish Hill River, Clare Valley

Fermentation: Closed vessels, 10 days on skins

Maturation: 3 months in stainless steel, and seasoned French Barrique

Alc/Vol 13.0% **RS** .6 g/L

pH 3.28 **TA** 6.6 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

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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: Light to medium cherry red.

Aroma: A vibrant showing of fresh red fruits, boiled lollies, red confectionary, pomegranate and crushed rose petals. Slight hints of dried herbs as the wine warms and opens in the glass.

Palate: Following through from the aroma is a mouthful of delicious red fruits. Redcurrant, red cherries, pomegranate, and red plums. Light to medium bodied, the popping acid line keeps things lively until whispers of savoury tannins bring things to a close.

Summary: This is a style of wine extremely well suited to both Australian growing conditions and our ever-expanding adventurous palates. A perfect summertime red that is best served slightly chilled. Great accompaniment to an antipasto or charcuterie platter.

