

PIKES

CLARE VALLEY

Established 1984

2022 'THE E.W.P' SHIRAZ

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.

A combination of inoculated and spontaneous natural fermentation on skins for an average of 14 days in open vats. Gentle cap management using compressed air to protect aromatic qualities of the wine.

TECHNICAL INFORMATION

Fruit Source: Estate Grown, Single Vineyard

Variety: Shiraz

Vintage: 2022

Region: Polish Hill River, Clare Valley

Fermentation: Wild yeast, open fermenters

Maturation: 10 months in French Barrique, 8% new oak

Production: 200 doz

Alc/Vol 14.2%

pH 3.4 **TA** 6.0 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

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Tasting Room: 10am - 4pm daily

Slate Restaurant: Lunch: 12pm - 3pm Wed-Thurs, Dinner: Saturday from 6pm

TASTING NOTES

Appearance: A deep cherry red.

Aroma: Highly perfumed and extremely pretty. Blackberry, mulberry, red liquorice, 5 spice and chocolate all make an appearance.

Palate: Medium to full bodied and silky textured with a lovely flow over the palate. Dark brambly fruit at the core, with red fruits on the fringes. The finish is deliciously long, framed by the supple elegant tannin structure built by whole berry fermentation and judicious use of oak.

Summary: Another great release of "The EWP" that showcases the unique characteristics of our site. This wine is delicious upon release but could easily cellar for 15+ years. For an indulgent pairing, try with confit roast duck.

