

# PIKES

CLARE VALLEY

Established 1984

## 2023 'DAMSIDÉ' CHARDONNAY

### WINEMAKER'S NOTE

Good rainfall throughout winter and spring set up the season well, and a very cool growing season followed, providing perfect conditions for healthy vines to produce fruit with naturally high acids and concentrated flavours. A very strong vintage for white varieties.

Pressed into old French barriques using native yeast for fermentation. We choose to limit malo-lactic fermentation in preference of freshness and vibrancy.

### TECHNICAL INFORMATION

**Fruit Source:** Estate Grown, Single Vineyard

**Variety:** Chardonnay

**Vintage:** 2023

**Region:** Clare Valley

**Fermentation:** Native yeast in old French oak

**Maturation:** 9 months in seasoned French oak

**Alc/Vol** 12.0%

**pH** 3.29

**TA** 6.84

### TASTING NOTES

**Appearance:** Pale yellow green straw.

**Aroma:** More stone fruits than a supermarket's fruit and veg section. Fresh apricots, nectarines and new season peaches jump out before bakery scents of biscuit, vanilla and almond meal venture forth, finishing with a classic 'struck match' note only seen in the best made Chardonnays.

**Palate:** A generous and concentrated stone fruit profile sees a full mouthfeel balanced out by some Clare Valley acidity to freshen and keep everything in a lovely balance. Judicious oak handling gives the riper yellow fruit and nougat notes in the glass a framework without encumbering and keeps things light across the palate for a beautiful glass of medium bodied Chardonnay.

**Summary:** Clare Valley Chardonnay is becoming somewhat of a rarity but is sought after by those in the know. This release of "Damside" benefits from the slightly cooler / slower vintage, retaining some additional natural acidity whilst the longer ripening period made for a richer, more complex fruit profile. Drink now or cellar for 6 years. Pairs beautifully with a pan-fried Salmon fillet with a dollop of garlic butter.

### 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: 12pm - 3pm, Thursday - Sunday

