

PIKES

CLARE VALLEY

Established 1984

2023 'FIRST CUT' RIESLING

WINEMAKER'S NOTE

The second release of this wine. A select block was chosen for this wine. Once the fruit was at optimal ripeness the canes of the vine were cut, ceasing the flow of water and nutrients to the fruit whilst being left to de-hydrate, thus concentrating the sugars, acids and flavour compounds.

The cane cut process was chosen for this wine to focus on the pure expression of fruit without the botrytised flavours. After gentle crushing the bunches were left in the press with their juice for 24 hours to rehydrate and increase flavour extraction from the skins.

TECHNICAL INFORMATION

Fruit Source: Estate Grown

Variety: Riesling

Vintage: 2023

Region: Polish Hill River, Clare Valley

Fermentation: Stainless steel, neutral yeast

Alc/Vol 9.5% **RS** 164 g/L

pH 3.23 **TA** 8.41 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: open for lunch: 12pm - 3pm, Thursday - Sunday

TASTING NOTES

Appearance: Brilliant light honey gold.

Aroma: Like wandering into an exotic grocer; dried ginger, lemongrass, kaffir lime leaf and musk lollies jump out of the glass. Some softer citrus notes of Mandarin sorbet and Orange Blossom water roll out and invite further attention.

Palate: Immediate notes of lime cordial and jasmine florals headline a delightful glass of dessert Riesling. Ginger continues from the nose with the spice melding in with a touch of fresh honey and a mouthfeel like the syrup of tinned fruit, but with some Clare Riesling acidity to keep it both generous yet refreshing and bright.

Summary: Our second release, building on the success of the first and we could not be happier. This wine compliments the spectrum of estate grown Riesling that we produce and highlights the incredible diversity of this noble variety. This wine will cut through a rich cheese lineup with aplomb, or paired with a tropical pavlova drizzled with passionfruit pulp would be sensational.

