

CLARE VALLEY

2023 '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 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.

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: Montepulciano 80% and Nero D'Avola 20% Vintage: 2023 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 1.2 g/L pH 3.39 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 T 08 8843 4370 | W pikeswines.com.au 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 energetic lift of sweet red fruits; macerated strawberries and maraschino cherries with some pomegranate and cranberries offering a fresh backbone.

Palate: The same generous, confectionary red fruits flowing through with some blueberry notes chiming into the vibrant palate. All rolling across the mouth to a savoury, dried herb finish supported with a bright acid line to keep it refreshing and delicious.

Summary: A wonderful snapshot of the changing Australian climate, our changing varietal mix and drinking patterns - A perfect summertime red, ideally consumed within a year or two of the vintage and served slightly chilled. Great accompaniment to an antipasto or charcuterie platter.



