

PIKES

CLARE VALLEY

Established 1984

2023 'LUCCIO' SANGIOVESE

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.

Sangiovese was our first 'alternative' variety planted on the estate and is extremely well suited to the region, typically finding a fantastic natural balance without too much management in the vineyard.

TECHNICAL INFORMATION

Fruit Source: Estate Grown

Variety: Sangiovese

Vintage: 2023

Fermentation: Spontaneous ferment in closed vessels, extended maceration up to 40 days on skins

Maturation: 50% matured in seasoned French oak barriques for 6 months, 50% stainless steel maturation

Region: Polish Hill River, Clare Valley

Alc/Vol 13.5%

pH 3.37

TA 6.43 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: open for lunch: 12pm - 3pm, Wednesday - Sunday

TASTING NOTES

Appearance: Bright ruby red.

Aroma: Expressive cherries in multiple forms; fresh dark cherry, sweet maraschino and even a hint of cherry liqueur before lovely, crushed rose petals and some white pepper spice lift out of the glass.

Palate: Darker cherry and darker fruit emerge dominant with some juicy cranberry and pomegranate offers freshness. A touch of brambly undergrowth provides structure and depth before some fine but persistent varietal tannins and a bright acid line makes for a delicious glass of wine.

Summary: Whilst an emerging variety in the Australian landscape, Sangiovese has been a passion project at Pikes for an extended period and continues to raise the bar, as exemplified by this 2023 release. An easy friend to a huge spread of foods with grilled meats, antipasti, charcuterie, pizza and pasta all a rewarding pairing. Ready to drink immediately but will develop a more savoury edge over the medium term but tap into it within 5 years to catch it at its best.

