

PIKES

CLARE VALLEY

Established 1984

2024 'DAMSIDE' CHARDONNAY

WINEMAKER'S NOTE

After an average winter rainfall, our soil profile was full, giving the vines a great start to the growing season. Following early bud burst, a bad frost event hit some parts of the valley in late October. Spring was dry, but thunderstorms in November and December helped setup our vine canopies. A warm, dry harvest with low disease pressure allowed grape intake to run extremely smoothly.

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

TECHNICAL INFORMATION

Fruit Source: Estate Grown, Single Vineyard

Variety: Chardonnay

Vintage: 2024

Region: Clare Valley

Fermentation: Native yeast in old French oak

Maturation: 9 months in seasoned French oak

Alc/Vol 12.5%

pH 3.31

TA 6.96

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

T 08 8843 4370 | W pikeswines.com.au

Tasting Room: open daily, 10am - 4pm

Slate Restaurant: Lunch from 12pm Wed - Sun, Dinner from 6pm Sat

TASTING NOTES

Appearance: Pale yellow green straw.

Aroma: Abundance of stone fruit and fresh melons. New season peach and ripe nectarine are in focus. Some flinty, struck match notes weave between soft oak characters of almond meal and vanilla.

Palate: Lovely textural wine, a great balance struck between concentrated fruit, generous palate weight and freshness. Deft oak treatment frames the fruit beautifully providing structure and additional nuanced layers without taking away the spotlight.

Summary: Clare Valley Chardonnay is becoming somewhat of a rarity, but the right sites can produce some great wines when treated with respect. 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.

