PIKES

CLARE VALLEY
Established 1984

2024 'FIRST CUT' RIESLING

VINTAGE CONDITIONS

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. Riesling yields were slightly above average.

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.

WINEMAKING INFORMATION

Fruit Source: Estate Grown
Variety: Riesling
Vintage: 2024
Region: Polish Hill River, Clare Valley
Fermentation: Stainless steel, neutral yeast
Alc/Vol 7.5% **RS** 169.5 g/L
pH 3.14 **TA** 7.9 g/L

TASTING NOTES

Appearance: Brilliant light honey gold, with faint green hues.

Aroma: Like wandering into an exotic grocer, with dried ginger, lemongrass, kaffir lime leaf and musk lolly aromas leaping from the glass. Hints of lemon sorbet add citrus freshness to this fragrant bouquet. Pure, clean and entirely fruit-driven, without the botrytis-derived characters often associated with dessert wines.

Palate: A luscious mouthful of lime cordial, honey and ginger, with delicate jasmine and elderflower florals adding another dimension. Wonderful richness and generosity, with natural sweetness providing a silky texture. Vibrant Clare Valley acidity cuts effortlessly through the sweetness, keeping everything beautifully balanced. The exceptionally long finish lingers with citrus, spice and floral flavours rather than cloying sweetness. Quite simply, delicious

Summary: Our 'First Cut' Riesling demonstrates the wonderful versatility of this noble variety. By choosing the cane-cut method rather than botrytis, we capture pure, vibrant Riesling fruit in a concentrated, luscious style. Generous without being heavy, sweet without being cloying, and bursting with exotic citrus and floral characters. A brilliant partner to rich cheeses, lemon tart or tropical fruit desserts, although we'd happily enjoy a glass on its own.



ABOUT PIKES

Pikes Wines is a family-founded winery, established in 1984 when the Pike family began crafting wine together in Polish Hill River. Our unique site features tough acidic soils over ancient Kadlunga Slate, 650 million years old. Our wines are elegant and approachable, shaped by the land, years of viticultural experience, and a hands-off winemaking style.