

PIKES

CLARE VALLEY

Established 1984

2024 'LUCCIO' ALBARIÑO

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.

Pikes have been experimenting with alternative varieties since 1993. This is our fifth release of 'Luccio' Albariño, fermented in stainless steel to ensure freshness and purity of fruit.

TECHNICAL INFORMATION

Fruit Source: Estate Grown

Variety: Albariño

Vintage: 2024

Region: Clare Valley

Alc/Vol 11% **RS** 3 g/L

pH 3.38 **TA** 8.10 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: Lunch from 12pm Wed - Sun, Dinner from 6pm Sat

TASTING NOTES

Appearance: Pale straw, green hues.

Aroma: Ripe tropical fruits immediately present with honeydew, lychees and a spritz of citrus joining new-season green apple and Asian spice notes of Vietnamese mint and lemongrass.

Palate: The bright tropicals remain but with some more citric-centric touches of lime sherbert and lemon zest with some granny smith tartness, before finishing on a long savoury edge. All combined it makes for a lovely wine of generous mouthfeel whilst retaining refreshing vibrancy showcasing its Polish Hill River home.

Summary: A grape from the Iberian Coast will naturally lend itself to its home cuisine and their abundant seafood, so options from freshly grilled fish through to braised octopus work neatly here, all enhanced with a big squeeze of lemon.

