

# PIKES

CLARE VALLEY

Established 1984

## 2024 'LUCCIO' SANGIOVESE ROSÉ

### 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. Riesling yields were slightly above average; red varieties had lower yields but good fruit concentration and deep colours.

Sangiovese was our first 'alternative' variety planted on the estate and is extremely well suited to Rosé with naturally high acid and bright red fruits. Pressed off skins immediately to keep colour light, fermented in stainless steel.

### TECHNICAL INFORMATION

**Fruit Source:** Estate Grown

**Variety:** Sangiovese

**Vintage:** 2024

**Region:** Polish Hill River, Clare Valley

**Alc/Vol** 11.5% **RS** 4.1 g/L

**pH** 3.02 **TA** 7.7 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 Thu - Sun, Dinner from 6pm Sat

### TASTING NOTES

**Appearance:** Brilliant clarity, showing a rosewater blush.

**Aroma:** Cherry at the forefront, supported by some cranberry and musk lolly.

**Palate:** New season watermelon with a touch of green apple skin feeding through to cranberries with a refreshing acid line providing length around some savoury Sangiovese structure. Delicious and moreish.

**Summary:** Fresh, bright, dry and versatile. Drink whenever the sun is out, or to pretend it's spring if the sun is unavailable. Lends itself to all sorts of food pairings but a classic Waldorf Salad, heavy on the red grapes would work superbly.

