

# PIKES

## CLARE VALLEY

Established 1984

### 2024 'OLGA EMMIE' RIESLING

#### 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.

Named after Andrew Pike's paternal Grandmother, the 'Olga Emmie' is our tip of the hat to the half dry Spätlese wines of Germany.

#### TECHNICAL INFORMATION

**Fruit Source:** Estate Grown

**Variety:** Riesling

**Vintage:** 2024

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

**Fermentation:** 100% free run juice, neutral yeast, stainless steel, on lees for 3 months prior to bottling.

**Alc/Vol** 8.5%    **RS** 43 g/L

**pH** 2.84        **TA** 9.8 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 Fri & Sat

#### TASTING NOTES

**Appearance:** Brilliant pale green.

**Aroma:** Very inviting and excites the senses with lemon, lime sherberty notes popping and a spectrum of apples, from tart Granny Smith's through to sweet Pink Lady's, with some jasmine floral notes adding layers.

**Palate:** A burst of tinned lychee, green apple and lime juice joined with musk lollies, with some lime zest helping cut through the richness. Tingly and energetic on the palate from a tight acid line that keeps the generous fruit well balanced and very moreish

**Summary:** A staff favourite, this release is raring to go immediately and will look brilliant over the next couple of years. An 'old world' style Riesling, successfully melding sweetness, texture and bright acidity perfectly cuts through Asian spices and will lap up any dish with Szechuan Pepper as a component - or a decadent breakfast of crepes, dusted with sugar and lemon juice on a weekend away from home.

