

# PIKES

CLARE VALLEY

Established 1984

## 2024 'TRADITIONALE' 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.

Fruit sourced from our own estate in Polish Hill River, and growers' vineyards in Watervale, Leasingham, Mintaro and Sevenhill. Made exclusively with free run juice, our aim is to capture the flavour of the individual sites with minimal winemaking influence being evident.

### TECHNICAL INFORMATION

**Fruit Source:** Estate & Growers

**Variety:** Riesling

**Vintage:** 2024

**Region:** Clare Valley

**Fermentation:** 100% free run juice, neutral yeast, rested on fermentation lees for 3 months prior to bottling

**Alc/Vol** 11.5%    **RS** 4.4 g/L

**pH** 2.92        **TA** 8.08 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 pale straw with green hues.

**Aroma:** Perfumed lemon blossom with a white stone fruit note and faint rose petal florals lifting up.

**Palate:** Immediately approachable with the ripe, fleshy Meyer Lemon, some classic Pikes lime cordial notes and touch of peach confectionary. Whilst generous, the bright acid line coils around the expressive palate allowing the pristine free-run juice and chalky minerality to shine.

**Summary:** In our 40th Vintage comes a Traditionale Riesling worthy of celebration! A smooth, uninterrupted growing season shows more forthcoming and bolder fruit whilst sacrificing nothing in terms of structure and length. Amazing on release, but will comfortably cellar for 10+ years.

Perfectly matched with freshly shucked South Australian Oysters, dressed simply with a squeeze of lemon.

