

PIKES

CLARE VALLEY

Established 1984

2024 'VALLEYS END' SAUVIGNON BLANC SEMILLON

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.

Our Sauvignon Blanc tends to be a little more restrained than other regions, so the Semillon contributes more than its share would imply. We've been making this blend since the late 80's, and it continues to prove it is worthy of its inclusion

TECHNICAL INFORMATION

Fruit Source: Estate Grown

Variety: Sauvignon Blanc 60% & Semillon 40%

Vintage: 2024

Region: Clare Valley

Fermentation: Stainless steel, neutral yeast

Alc/Vol 12% **RS** 1.4 g/L

pH 3.24 **TA** 7.47 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: Brilliant clarity, very pale green hues.

Aroma: Fresh squeezed lime and passionfruit flow out languidly with some classic Sauvignon Blanc grassy notes.

Palate: Green papaya, tart gooseberry and passionfruit supported by a framework of lemon & lime citrus with lemongrass and a dried ginger note providing generosity across the palate before feeding through to a clean, crisp finish.

Summary: A modern representation of the classic white blend, with a Polish Hill River twist. Showing great fruit whilst maintaining texture, length and balance. Delicious with all seafood, it'll show up beautifully with scallops, panfried in butter and finished with lemon, or Thai style salt & pepper squid.

