

PIKES

CLARE VALLEY

Established 1984

2025 'TRADITIONALE' RIESLING

VINTAGE CONDITIONS

The Clare Valley endured one of its most challenging vintages, with the second driest year on record. A wet July was followed by a dry, warm spring and summer. On 17 September, frost hit our Polish Hill vineyard just after budburst. Fortunately, the early timing of the frost allowed our vines to respond with healthy shoot growth and a smaller canopy. Lower yields and careful irrigation led to full ripeness with superb flavour concentration.

WINEMAKING INFORMATION

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.

Fruit Source: Estate & Growers

Variety: Riesling

Vintage: 2025

Region: Clare Valley

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

Alc/Vol 11% **RS** 4.5 g/L

pH 2.86 **TA** 7.9 g/L

ABOUT PIKES

Pikes Wines is a family-founded winery, established in 1984 when the Pike family began crafting wine together in Polish Hill River. Our unique site features tough acidic soils over ancient Kadlunga Slate, 650 million years old. Our wines are elegant and approachable, shaped by the land, years of viticultural experience, and a hands-off winemaking style.

Pikes Tasting Room

233 Polish Hill Road, Sevenhill, South Australia 5453

T 08 8843 4370 | W pikeswines.com.au

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, zest of lime, granny smith apples, under-ripe white stone fruit.

Palate: Immediately approachable with lashings of fresh lime juice edging towards lime cordial. Finely balanced with generous fruit, taught acid line and minerality drawing out the finish.

Summary: Our 41st release of this wine. It stands as testament to both the resilience of Clare Valley Riesling and the skill of our vineyard and winemaking team. Showing that it is possible to make great wine in challenging years.

Immensely approachable upon release but will comfortably cellar for 10+ years. Perfectly matched with freshly shucked South Australian Oysters, dressed simply with a squeeze of lemon.

