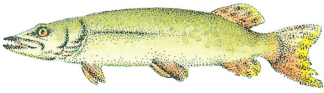


PIKES



CLARE VALLEY
Established 1984



PRODUCER PROFILE

Estate owned by: Andrew Pike and Neil Pike

Winemaker: Neil Pike

Total acreage under vine: 200

Estate founded: 1984

Winery production: 45,420 Bottles

Region: Clare Valley

Country: Australia

Pikes Los Compañeros 2014

WINE DESCRIPTION

Los Compañeros, or "The Companions," is all about the relationship between the two varietals of which it composed. Los Compañeros is a blend of 90% Shiraz with 10% Tempranillo sourced from the seventy-five hectares of vineyard planted across the Polish Hill River Estate.

The vineyard site's unique soil composition of red-brown earth over clay mixed with slate and broken bluestone subsoil show through in the structure of the finished wine. The rich softness of the Shiraz component is complimented perfectly by the somewhat rustic tannins of the Tempranillo. They make very good companions indeed!

TASTING NOTES

Clear and deep ruby in appearance, Los Compañeros greets the nose with seductive blueberry fruit framed by suggestions of chocolate, mint, earth, and spice. On the palate, this wine is rich and dense yet approachable. The concentrated dark fruit and chocolate are tempered nicely by fine, silky tannins and balanced acidity. On the finish, the wine shows harmony among its structural components and suggests a comfortable cellaring period of three to five years.

FOOD PAIRING

Los Compañeros is a sturdy and versatile, and while there are many appetizing matches, it may prove a challenge to find a better partner for a nice rib-eye on the barbecue.

VINEYARD & PRODUCTION INFO

Vineyard name:	Polish Hill River Estate
Vineyard size:	188
Soil composition:	Calcareous, Iron-rich, Stony, and Clay-Loam
Training method:	VSP
Elevation:	1,485 feet
Exposure:	Southeastern / Southwestern
Year vineyard planted:	1983
Harvest time:	March
First vintage of this wine:	2012
Bottles produced of this wine:	45,420

WINEMAKING & AGING

Varietal composition: 90% Shiraz, 10% Tempranillo

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.6
Residual sugar:	1 g/L
Acidity:	6 g/L