



CLARE VALLEY



# PRODUCER PROFILE

Estate owned by: Andrew Pike and Neil Pike Winemaker: Neil Pike

Total acreage under vine: 200
Estate founded: 1984
Region: Clare Valley
Country: Australia



### WINE DESCRIPTION

The Merle takes its name from Neil and Andrew Pikes' mother. One of the genuine benchmarks for Clare Valley Riesling, the Merle is sourced from two specific blocks (the Gill's Farm and Hill Blocks) of one vineyard on the Pikes estate. These vines, which are rooted deep in blue slate soils, constitute the oldest ungrafted vines on the property.

Fermentation in stainless steel tank is carried out by wild yeasts. Extended lees contact adds depth and texture on the palate and production is limited to several hundred cases per year.

#### TASTING NOTES

A brilliant pale green hue in the glass. The Merle tends to show subtlety and restraint in youth with a nose characterized by fresh citrus zest and hints of wet stone. On the palate a bristling spine of acidity brings the wine to life and highlights a core of pure fruit and exhilirating minerality. The wine is fresh, crisp and dry and the finish lasts.

Those who are able to cellar The Merle for some eight to fifteen years will be rewarded by complex layers of lemon butter and toast.

#### FOOD PAIRING

Japanese seafood dishes especially sashimi and sushi, oysters, raw seafood, creamy sauces and goat cheese dishes all pair beautifully with this exceptional dry Riesling.

## VINEYARD & PRODUCTION INFO

Vineyard name: Pikes Estate

Soil composition: Red and Brown Clay over Blue Slate

Training method: VSP Elevation: 1,155 feet

#### WINEMAKING & AGING

Varietal composition: 100% Riesling
Type of aging container: Stainless steel tanks

