

# 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  
Region: Clare Valley  
Country: Australia

## Pikes Traditionale Riesling 2016

### WINE DESCRIPTION

The Riesling vines that produce Pikes Dry Riesling Traditionale enjoy east to southeast exposure and for the most part are ungrafted with just a small percentage planted on rootstock. The soils are red brown earth over clay, with slate and broken bluestone sub-soil. It is this slate and bluestone sub-soil as well as the cooler climate of Polish Hill that contributes to Riesling's intense mineral character and complexity.

### TASTING NOTES

Brilliant, pale green. Pristine aromas of lime, lemon and grapefruit dominate initially, with some gentle floral notes kicking in behind these. Maybe just a suggestion of wet slate/stones too. Very typical and very attractive. The palate is chockful of the citrus characters aforementioned, well balanced by the zingy acid that provides much of the drive to the finish. Finishes clean and dry with just a hint of textural grip.

### FOOD PAIRING

An incomperable oyster wine.

### VINEYARD & PRODUCTION INFO

Soil composition: Red-Brown earth over Clay with broken Bluestone subsoil  
Training method: VSP

### WINEMAKING & AGING

Varietal composition: 100% Riesling  
Fermentation container: Stainless steel tanks  
Length of alcoholic fermentation: 25 days  
Fermentation temperature: 52 - 59 °F

### ANALYTICAL DATA

Alcohol: 11.5%  
pH level: 2.8  
Residual sugar: 3.9 g/L  
Acidity: 8.1 g/L