



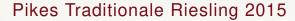
CLARE VALLEY



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 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

Starbright pale lemon with green highlights. Dry Riesling Traditionale is fresh, crisp, and dry with bright lemon, lime and slate - all seamlessly wound around a spine of bright, mineral acidity providing length and drive.

FOOD PAIRING

An incomperable oyster wine.

VINEYARD & PRODUCTION INFO

Soil composition: Red-Brown earth over Clay with broken Bluestone

subsoi

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:
 12%

 pH level:
 2.9

 Residual sugar:
 3.9 g/L

 Acidity:
 7.9 g/L

