

VICKERY

VINTAGE 2014
WATERVALE
RIESLING

CASTINE – SHED BLOCK

Background

John Vickery is the acknowledged *old master* of Riesling in Australia, with an illustrious career spanning over fifty years, culminating in the extraordinary awards tally of more than fifty Trophies and over four hundred Gold Medals. The Rieslings he crafted from Watervale (in the Clare Valley) and Eden Valley (in the Barossa) stand tall as the epitome of this most majestic grape variety, each with a unique South Australian and sub-regional thumbprint. Vickery wines are made in collaboration with talented winemaker and family friend Philip Lehmann, so that John's winemaking methods and knowledge will be preserved and passed on for generations to come, for the benefit of all lovers of classic Australian Riesling.

Winemaking

Fruit for this 2014 Riesling comes from the Brazel and Castine vineyards, both of which are adjacent to the Watervale township. Grapes were picked at optimum ripeness, pressed in Watervale to minimise skin contact, and low extraction rates minimised phenolic pickup in the juice. The juice was moved to our Barossa facility for cool and careful fermentation in stainless steel tanks, maintaining separate batch identities. The winemaking was completed in September 2014, with only the very best components being used in the final blend.

Tasting Notes

Colour: Vibrant pale green-gold straw

Aroma: Hallmark 'Watervale' aromas showing pure Riesling characteristics of fresh lemon-lime citrus, floral honeysuckle and a creamy richness.

Palate: A rare pairing. Generosity of flavor with beautiful lively precision and line. The flavours are fresh lemon citrus, with soft mineral acidity supported by a moreish, persistent and mouth-watering finish.

Food Match: A versatile wine: made for fresh shellfish and white-fleshed fish, but has the power, flavor and versatility to pair with rich poultry dishes and spicy SE Asian cuisines.

Cellaring: An absolute delight to drink in its first flush of youth, but will intrigue and reward with additional complexity upon cellaring for 5-20 years.

Analysis

Alcohol:	11.5%	TA:	7.1	FSO2:	30
RS:	3.4g/l	pH:	3.04	TSO2:	126

