

VICKERY

VINTAGE 2017
WATERVALE
RIESLING

CASTINE VINEYARD

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

The 2016 – 2017 growing season included the best winter rainfalls for many years which allowed the vineyards to flourish with virtually no water stress for the entire season. The summer period saw relatively mild conditions with fewer heat events than usual which translated into a long ripening period with vintage about three weeks later than the previous year. As a result, there was very strong flavour development with great natural acidity and good balance.

In addition to the Castine and Koerner blocks which have made up the majority of the last two vintages of Vickery Watervale, the '17 blend sees some beautiful old-vine fruit included from Paddy and Maxine Brazel's 86-year-old plantings. Following picking the fruit was taken immediately to Watervale for pressing; avoiding extended skin contact. Stainless steel fermentation took place at our Barossa winery where all the parcels were kept separate until final blending.

Tasting Notes

- Colour:** Vibrant golden straw with pale-green hues
- Aroma:** An abundance of lovely Watervale aromas are prominent – fresh lemon-lime citrus, white honeysuckle and an intriguing creaminess.
- Palate:** Full-flavoured and generous, whilst still portraying a sturdy precision. Boasting flavours of creamy lemon curd and blossom with a soft-mineral acidity. Moreish finish.
- Food Match:** Singapore Chilli Crab
- Cellaring:** As with all Vickery Rieslings, this wine will be bright and fresh in its youth and will reward careful cellaring for 7 - 10 years.

Analysis

Alcohol:	13%	TA:	6.07
RS:	2.1g/l	pH:	3.25

