

VICKERY

VINTAGE 2016
EDEN VALLEY
RIESLING

SUNRISE OVER ZANDER QUARRY 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

A very successful 2016 growing season: reasonable winter rainfall filled the soil profile for good budburst and canopy development, leading in to a dry spring and summer.

As with the 2015 vintage, grapes were sourced from two of the Zander family sites located in the Flaxman's Valley area of Eden Valley. Both the Kosi and Quarry blocks are low-yielding and produce fruit with intensity of flavour and lovely natural acidity. The 2016 blend also saw the addition of fruit from both the Mason and Riley family vineyards. These vineyards are home to fifteen, and seventeen, year-old-vines respectively, and produce fruit with lovely purity and excellent structure – features essential for John Vickery!

Following picking, in the third week of March, the grapes were pressed and fermented at our nearby Barossa winery, with great emphasis on limited skin contact. Each parcel of fruit was kept separate until the final assemblage where only the very best components were selected for the 2016 EV Riesling.

Tasting Notes

- Colour:** Pale green-gold straw
- Aroma:** Fragrant – green limes and grapefruit, mineral and ethereal, fresh spring water cleanliness.
- Palate:** Lovely bright flavours; fresh lime juice, sherbet but with terrific focus and bright minerality to the flavours. A long, fresh palate.
- Food Match:** Perfect with fresh prawns and Coffin Bay oysters
- Cellaring:** A Riesling with beautiful purity and prettiness in youth, though promises to be a wonderful wine to age – 10+ years.

Analysis

Alcohol:	12.5%	TA:	6.2g/L
RS:	1.71g/l	pH:	2.96

