

# VICKERY

VINTAGE 2018  
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 2018 harvest was approximately 2 – 3 weeks earlier than v17 due to the long, dry growing season with yields also slightly down on the previous vintage. Canopy management techniques were employed to prevent sunburn, and disease pressure was low which resulted in high quality grapes in the Watervale sub-region.

The grapes for this wine came from five separate blocks across two growers properties in Watervale - Anthony and Chris Koerner, and Kym and Rose Castine.

Harvest took place between the 7<sup>th</sup> and 13<sup>th</sup> of March when fruit was taken immediately to Watervale for pressing to avoid extended skin contact. The pressing also took place during the cool early morning hours to avoid excessive phenolic extraction. The wine was fermented in stainless steel to retain freshness and all parcels were kept separate until final blending.

## Tasting Notes

- Colour:** Pale straw with slight green hues.
- Aroma:** Prominent Watervale aromas of lime leaf and lemon curd. Hints of ginger with floral notes, rose and ocean spray.
- Palate:** Crisp acid with a chalky texture, smooth midpalate fruit sweetness with some grassy notes on the finish. Lime and lemon sorbet, hints of nutmeg and spice, good intensity, juicy and buoyant.
- Food Match:** Vietnamese chicken, roasted coconut, peanuts and lime.
- 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:** 12.5%      **TA:** 5.97 g/L  
**RS:** 0.7g/l      **pH:** 2.97

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