

VICKERY

THE RESERVE
EDEN VALLEY
VINTAGE 2017

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 our talented winemaking team, 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

From the 2017 vintage, a small parcel from the Zander 'Kosi Block' stood out for its unique character and potential for ageing, and was kept separate from the main Eden Valley blend. The 'Kosi Block' has an altitude of 500m with the rows running east to west and a westerly facing aspect. 2017 was an exceptional vintage for Eden Valley Riesling with good soil moisture levels and above average rainfall. The temperatures were not extreme, which led to even and extended ripening, meaning yields were also higher than average, and quality was outstanding.

Fruit was harvested on the 7th of April and pressed immediately to ensure minimal skin contact. The free run juice and pressings were kept separate with only the free run juice being used in the final blend. The grapes were fermented for 31 days in stainless steel tanks and cool temperatures to retain delicate aromatics, likewise low extraction rates were used to avoid excessive phenolic retention. Malolactic fermentation wasn't initiated to avoid creamy texture and ensure freshness and acidity, The wine was then bottled and aged for 30 months in temperature controlled conditions prior to release.

Tasting Notes

- Colour:** Pale straw with some golden hues beginning to come through, silver rims.
- Aroma:** Fresh, clean and delicate with lemon pith and minerality. Very subtle developed characters of shortbread and pastry crust.
- Palate:** Fresh citrus of lemon zest and grapefruit, balanced by brioche and cr me Catalan. Bouncy, salivating acid and slight phenolic characters provide good structure and a long, lingering finish.
- Food Match:** Sesame chicken salad with ginger-lime dressing.
- Cellaring:** Made to age, this Riesling will last in the cellar for 20+ years.

Analysis

Alcohol:	11.5%	TA:	6.6g/L
RS:	3.3 g/l	pH:	3.03

