

VICKERY

VINTAGE 2019
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 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

2019 was an extremely challenging year with low spring temperatures, high summer temperatures, frost, heat waves, high winds and hail! Despite this, the Riesling in the Clare Valley showed an amazing resilience and the wines produced - although low in yields - have great natural acidity and beautiful flavour. The grapes for this wine came from six separate blocks across two grower properties in Watervale – Anthony and Chris Koerner, and Kym and Rose Castine.

Harvest took place between the 26th of February and the 8th of March with the fruit being taken immediately to Watervale for pressing to avoid extended skin contact. The Vickery style utilises pressings material in the final blend to add flavour to the wine but cut a lot earlier than normal to retain flavour without any bitter phenolics. All of the parcels were kept separate and fermented at cool temperatures in stainless steel for an average of 38 days prior to blending and bottling.

Tasting Notes

- Colour:** Pale straw with silver rim.
- Aroma:** Vibrant lime curd with delicate florals and minerality. Notes of bay leaf, lavender and sage.
- Palate:** Vibrant and juicy with beautiful lime leaf, bay leaf and an amazing chalky structure. Lovely freshness, with a refined structure that moves through to a long, lingering finish.
- 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:	6.2 g/L
RS:	1.94g/l	pH:	2.99

