

# VICKERY

THE RESERVE  
WATERVALE  
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 Koerner 'G6 Block' stood out for its unique character and potential for ageing, and was kept separate from the main Watervale blend. The 'G6 Block' has east-west row orientation and a steep west facing aspect. The vineyard sits at approximately 410m – 420m above sea level from top to bottom. 2017 was an exceptional vintage for Watervale Riesling with good rainfall and no extreme weather events creating perfect conditions. The grapes ripened evenly providing higher than average yields of excellent quality.

The grapes were harvested on the 10<sup>th</sup> of March at 12.1 baume before being pressed immediately to avoid extended skin contact. Only free run juice was used for the final blend which was fermented for 34 days in stainless steel at low temperatures to retain delicate aromatics. Low extraction rates were used to avoid excessive phenolic retention and there was no malolactic fermentation completed to avoid creamy textures. The blend was subsequently bottled alongside the white label in June 2017, then bottle aged in our temperature controlled cellar for 30 months prior to release.

## Tasting Notes

**Colour:** Pale straw with a silver rim.

**Aroma:** Fresh citrus of lemon zest, lime curd and blood orange. Ocean mist and hints of white peach with delicate mineral notes. Slight developed notes of fig and honey with hints of brioche.

**Palate:** Lime curd and zest with a soft mid palate of rock melon and hints of white pepper. Delicate structure with persisting acid that lingers.

**Food Match:** Lemongrass Barbecued Pork.

**Cellaring:** Made to age, this Riesling will last in the cellar for 20+ years.

## Analysis

<b>Alcohol:</b>	12.5%	<b>TA:</b>	6.7g/L
<b>RS:</b>	1.6 g/l	<b>pH:</b>	3.21

