

VICKERY

VINTAGE 2020
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

2020 was another extremely challenging year with a dry winter, followed by poor flowering conditions due to high winds - and extreme heat in December - which dramatically decreased the yields for the vintage. However, mild February temperatures provided perfect ripening conditions and the Riesling that was harvested was of exceptional quality; with good natural acidity and beautiful flavour. Riesling came from the family vineyards of Koerner, Castine and Stanway.

Harvest took place between the 24th of February and the 3rd 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 the press-cut happens a lot earlier than normal to retain flavour without the addition of bitter phenolics. All of the parcels were kept separate and fermented at cool temperatures in stainless steel for an average of 35 days prior to blending and bottling.

Tasting Notes

- Colour:** Pale straw with slight green hues.
- Aroma:** Classic Watervale aromas of fresh lime and lemon curd. Notes of white honeysuckle and ginger.
- Palate:** Fresh, vibrant palate of lemon sorbet, hints of nutmeg, bay leaf and blossom. Crisp acidity with smooth midpalate fruit sweetness. Juicy but refined with a long, lingering finish.
- Food Match:** Pan seared Thai chili scallops.
- 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:	11.5%	TA:	5.76 g/L
RS:	1.5 g/l	pH:	3.02

