



## INTRODUCTION

Riesling continues to show great promise at Wicks Estate, and we believe that the 2008 Wicks Estate Riesling is a fantastic follow up to the very well received 2007. The 2008 vintage was looking absolutely fantastic, this was until the unprecedented March heat wave. This two week period of heat slowed the ripening process on our Riesling block, but with good canopy coverage we were able to 'weather the storm', and witnessed the vines regain vigour with little or no negative impact upon fruit quality. We harvested, each clone separate, and they were maintained separate throughout processing until final blending.

With the 2008 release we have retained a lively fruit intensity, with the wine displaying an elegant and fine structure, a quality that this variety exhibits in the cooler climates of the Adelaide Hills.

Lime and citrus blossom aromas lead you into a clean, crisp palate displaying citrus and tropical fruit flavours, whilst a fine mineral quality exists in harmony with the well balanced acidity.

## VITICULTURE

100% Adelaide Hills, South Australia  
Individual parcels selected  
Single Vineyard  
Estate Grown

## VINIFICATION

Individual parcels were harvested in early April, ranging between 11.5 & 11.8°Baume prior to being destemmed, crushed and chilled. Each parcel was gently pressed in our airbag/tank press with free run and pressings portions kept separate, denying the inclusion of any harsh phenolics. The fermentations were run cool with strict temperature control enabling the retention of the varietal fruit characters. QA23 yeast was utilized for the majority of the ferments, whilst we continued our relatively new yeast, Vin 13. The final wine was a blend of these separate parcels, generating complexity and the contribution of different flavour components.

## MATURATION/BOTTLING

Bottled early under Stelvin Lux + Closure to ensure freshness and product consistency.

## CELLARING

This fine Riesling will drink beautifully whilst young, yet has the capacity to age and develop in the cellar.

## TECHNICAL DATA

12.5 % alc  
TA 6.87  
pH 3.01  
R.S. 3.5 g/L

