

Wicks
E S T A T E



Riesling block is comprised of 5 different clones, each with subtle variances giving a wide diversity of fruit flavours. The fruit was carefully harvested in blocks after reaching the desired flavour ripeness and gently pressed with both free run and pressings fractions kept separate. Only the free run fractions were considered for this wine, with two specific parcels coming together to form the basis of this wine.

With vibrant fruit intensity and a lively citrus palate, this wine displays generous aromatic notes coupled with a clean and crisp finish, and furthers our confidence in Adelaide Hills Riesling.

VITICULTURE

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

VINIFICATION

Harvested in blocks varying from 12.8 to 13.5 °Baume the fruit for this wine was then destemmed, crushed and chilled prior to gentle airbag pressing with free run and pressings kept separate, denying the inclusion of any harsh phenolics. Cool fermentations were run over 12-16 days with strict temperature control aiding the retention of the varietal fruit characters.

MATURATION/BOTTLING

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

CELLARING

May be consumed early releasing the fresh fruit flavours or cellared to allow further complexity from natural wine development.

FOOD SUGGESTIONS

Salt and pepper squid with a lime and coriander mayonnaise.

TECHNICAL DATA

Alc/Vol 13.0% v/v
Ph 3.15
Reducing Sugar 3.3 g/L
TA 7.02 g/L
VA 0.19 g/L

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