



*Wicks*  
E S T A T E



### **INTRODUCTION**

We firmly believe the 2010 Wicks Estate Riesling is the best we have produced to date, by no means discounting our recent Gold medal and trophy winning releases. To achieve the desired wine style we set out with idealized physiological and flavour parameters, aiming in particular for crisp varietal fruit flavours and fine natural acid structure. Although harvested noticeably earlier than in previous seasons (on the 2<sup>nd</sup> and the 6<sup>th</sup> of March), we were extremely happy with the overall fruit quality. The Riesling was harvested into smaller batches, enabling us to keep separate certain clones and 'sub-blocks' that exhibited distinctive characters from within the larger block. These parcels were then maintained separate throughout processing right up until the final blend.

With the 2010 release we have aimed for a wine displaying elegance and finesse, whilst maintaining the lively fruit intensity and fine natural acid that this variety exhibits in the cool climes of the Adelaide Hills.

'Lifted floral aromas and the lively citrus fruit intensity are finely balanced by the tight structure and crisp natural acidity.'

### **VITICULTURE**

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

### **VINIFICATION**

Individual parcels were harvested (ranging from 11.5 to 11.7°Baume) in the cool 'Hills' mornings over a four day period. Each parcel was gently pressed in our airbag/tank press with only the premium free run component retained, denying the inclusion of any harsh phenolics. QA23 was the yeast of choice for the ferments, taking 10-11 days on average, with each parcel governed by strict temperature control enabling the retention of the primary fruit characters. The final wine was blended from these separate parcels, generating a wine complete with subtle complexity and fine fruit flavours.

### **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 gracefully in the cellar.

### **TECHNICAL DATA**

12.2 % alc  
TA 6.97  
pH 3.12  
R.S. 3.3 g/L

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