



*Wicks*  
E S T A T E



### **INTRODUCTION**

The small hand tended Riesling block at Wicks Estate was given special attention leading into the 2012 vintage with a stringent pruning and shoot thinning regime limiting the vines to about 2.2 t/acre. As favourable conditions prevailed in the growing season, 2012 yielded some of the best fruit the block had ever produced. Fine natural acidity and bright varietal flavours were achieved at moderate sugar levels with harvest of the different clones into distinct batches occurring on March 13<sup>th</sup>. One particular parcel, dubbed the 'Tree Block', was a particular standout and forms the heart of the 2012 Wicks Estate Riesling.

'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 11.9 to 12.4°Baume) on the 13th of March, a typical cool 'Hills' morning. 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 based on the standout parcel, referred to as the 'Tree Block', and a small percentage of the remaining parcels, generating a wine complete with great fruit concentration, subtle complexities 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**

12.7 % alc  
TA 7.5  
pH 3.17  
R.S. 3.4 g/L

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