



Wicks
E S T A T E



INTRODUCTION

Riesling has a strong affinity for the cooler climes of the World, and it is therefore no surprise that it would produce wines of great character in the Adelaide Hills. Whilst we made the hard decision to graft some of our Riesling vines over to Pinot Noir some years back, we have retained only the most promising clones to produce our Riesling as it's perhaps the top white pick amongst staff and remains a labour of love. The 2013 vintage provided idealic growing conditions for this variety, with it's hallmark varietal characters and fine acidity nurtured by the cool nights and warm sunny days. Careful sampling in the vineyard, paying particular attention to flavour development and acid levels, meant the fruit was harvested on the 15th of March when the ideal balance was reached.

'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

The three clones of Riesling were all harvested separately (ranging from 11.6 to 11.9°Baume) on the 15th of March. Only the free run component was retained after being gently pressed in our airbag/tank press, denying the inclusion of any harsh phenolics and the resulting fermentations were run cool, taking about two weeks to complete. The finished wine was based on the smallest and most outstanding parcel, the GM239 clone, with a small percentage of the remaining parcels helping add further complexity to the fine acid structure and gentle floral and citrus fruit flavours.

MATURATION/BOTTLING

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

CELLARING

Riesling has the capacity to age gracefully when cellared, evolving subtle nuances with time yet it is perhaps best known for its characteristic vibrancy and zesty fruit flavours when consumed in its youth.

TECHNICAL DATA

12.5 % alc
TA 6.78
pH 3.07
R.S. 3.5 g/L

Wicks Estate Wines Pty Ltd

Telephone: +61 8 8212 0004
Facsimile: +61 8 8212 0007
Email: info@wicksestate.com.au

