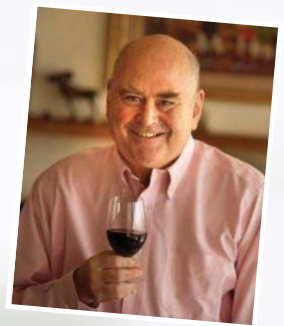


JAMES HALLIDAY WINE COMPANION 2018



90+ Point Wicks Estate

★ ★ ★ ★ ★ WINERY



2014 CJ WICKS SHIRAZ | Adelaide Hills, SA

Clones (BVRC-12/16-54), 20 days on skins, and 60% new French oak, otherwise identical vinification to the '15 Shiraz. Slightly deeper colour and more overall power and complexity, especially the new oak, but also tannins on the finish. It is not devoid of freshness, but its message is altogether more serious.

96



2015 CABERNET SAUVIGNON | Adelaide Hills, SA

Selectiv machine-harvested, multiple clone and block ferments, 80% crushed and destemmed, 20% whole berries, open fermenters of various sizes, matured for 12 months in French oak (25% new). This has resulted in a seriously good cabernet, flush with blackcurrant fruit perfectly balanced by tannins and cedary oak.

96



2015 CJ WICKS CHARDONNAY | Adelaide Hills, SA

Identical vinification to the '16, except for 10 months' maturation in 75% new French oak. An elegant wine without a hair out of place, varietal fruit expression, acidity and oak all lined up with military precision.

95



2016 CHARDONNAY | Adelaide Hills, SA

Dijon clones 76 and 96, Selectiv machine-harvested, crushed and destemmed, wild-yeast fermented in French (25% new), matured for 8 months. Fine, elegant and long, a prime example of modern chardonnay at an affordable price.

94



2016 PINOT NOIR | Adelaide Hills, SA

Three clones, Selectiv machine-harvested (de facto sorting), open-fermented, cold soak, differing cultured yeasts, 12 days on skins. Up to Wicks' usual high standard, red and purple fruits with a spicy savoury twist complexing both texture and flavour. Time to go.

94



2015 SHIRAZ | Adelaide Hills, SA

Individual vineyard block and clone selections (BVRC-12/16-54/712), Selectiv machine-harvested, open fermentation of various configurations, 15 different fermentations, matured for 12 months in French oak (20% new). Good hue and depth; an intense palate that has a striking texture as it enters the mouth, and equally striking freshness.

94



2014 SHIRAZ | Adelaide Hills, SA

Revels in its cool climate region, bringing black cherry to the table wreathed in a bevy of spices, licorice and cedary oak, the overall mouthfeel of freshness. Utterly ridiculous value.

94



2016 PINOT ROSE | Adelaide Hills, SA

A bright and glossy cherry blossom colour; smells of cherry blossom, too, bolstered by raspberries and Turkish Delight. The palate has some flesh and roundness to it with strawberries and cream and sherbety acidity ensuring a fresh finish.

91



2016 RIESLING | Adelaide Hills, SA

Three clones, Selectiv(R) machine-harvested, crushed and destemmed, cool-fermented with cultured yeast. Full-flavoured, but without any phenolics; lime and Meyer lemon fruit is backed by balanced acidity. Good now, better still in 5 years

90