

# PIKES



AUTUMN 2007

## CELLAR DOOR DIRECT WINE CLUB

**Clare Valley Gourmet Weekend,  
5th & 6th May.**

The Clare Valley is gearing up for its 23rd annual Gourmet Weekend



which continues the tradition that began in 1985. Back then it was the first of its kind in Australia and 2007 promises to be bigger and better than ever – especially at PIKES!

**Pikes Museum Tasting –  
Saturday 5th May.**

Come and join us for this one-off opportunity to taste (and purchase) some of our rarest and best back vintages. We'll look at several classic old wines including some highly sought after Reserve wines.

Where – Pikes Barrel Shed, Pikes Winery.  
When – Saturday 5th May, 4.30pm till 7pm.  
Hosts – Neil & Andrew Pike.  
Cost - \$50 per person.

The tasting will also include Tapas plates.

Bookings are essential and places limited.  
Contact; [cathy@pikeswines.com.au](mailto:cathy@pikeswines.com.au) or  
PH – (08) 88434370

**Food & Wine day –  
Sunday 6th May.**

We have again teamed up with Stella Restaurant (from Henley Square) who'll provide their ever-popular rustic Mediterranean fare (see Lamb Shanks recipe within).



This year we'll have the amazing dulcet tones of International Jazz diva, Catherine Lambert (and her quartet). Catherine is a well known voice and face around South Australia and we look forward to hosting (and hearing...) her at Pikes again. Catherine last joined us 8 years ago and has since appeared in the very popular movie *Lost in Translation*.

## 2007 - A VINTAGE TO REMEMBER!!

Well, here we are end of March, and vintage 2007 is all but over! It would have to go down as the earliest vintage since we have been producing wine under the Pikes label, that is since 1985.

The seasonal conditions leading up to vintage have been well documented as being characteristic of one of the worst droughts on record, and whilst we have not been immune to the effects, it is fair to say that here in the Polish Hill River Valley, we have been insulated from the worst of it. Consequently we have had another very strong vintage, with total throughput approaching record levels, due largely to some fortuitous rain fall events, to our new vineyards coming into production and to some judicious early purchasing decisions.

For example, despite receiving well below average rainfall last year, we all but escaped unscathed from the ravages of the spring frosts which decimated many regions throughout the country. We were also fortunate to receive two very useful rain events, one in mid November (40mm) and the other in late January (100mm). Without these two rain events, I am certain the season would not have turned out as well as it has.

It is rare to find great quality outcomes in such a tough climatic year, and whilst the jury is still out on this year, we are quietly confident that both our quality and volume expectations will be well provided for from the '07 vintage.

The wines we have made from the 2007 vintage are surprisingly good.

While the drought conditions did no one any favours in the Clare Valley, we managed to keep our vineyards in reasonably good condition and were very fortunate not to experience any significant periods of extended heat.

Of the whites Riesling and our Sauvignon/Semillon wines display freshness and zest while I think Shiraz and Cabernet based wines will be the best of the reds.

Time will tell mind you, but it is certainly not doom and gloom on the wine quality front just yet!"

*Andrew Pike and Neil Pike*



*"Pikes vintage crew 2007"*

# PIKES ABROAD

## *Australia Day Tasting – Ireland & UK*

Two of Pikes most important export markets – in terms of volume and profile - are the United Kingdom and Ireland. We try and visit these markets a couple of times each year to keep promoting Pikes and supporting our distribution partners.

Late January, and first stop a cold, clear and stunning Edinburgh. Our brief visit started with the annual Australia Day Tasting at the impressive Prestonfield House. Two tastings here gave the local consumers and trade an opportunity to see a large cross section of Australian wine. Next was a whirlwind visit to some local restaurants followed by a tasting of Pikes and Hollick (from the Coonawarra) at our distributor, Great Grog's wine bar.

Belfast was next on the itinerary and is home to Pikes Irish export partner, James Nicholson. "Jimmy Nicks" is one of Ireland's leading Wine Company's and has just completed a state of the art, purpose built premises in Crossgar, about 30 minutes out of Belfast. The facility is amazing and we hosted a Pikes tasting there upon our arrival for about 30 keen locals. The wines went down well (and fast - as you'd expect in Ireland) with The Red Mullet 2004 and the Gill's Farm Viognier 2006 the standouts on the evening. A couple of days visiting the local trade followed by a Pikes Dinner at the Royal Belfast Yacht Club concluded Pikes first visit to Belfast.

Dublin followed and again the awesome Croke Park was the venue for the Irish leg of the Australia Day Tasting. As was the case last year, the Irish Trade turned out in force to make this a successful day. For the first time the road show included a tasting at the picturesque Cork – about 250kms South of Dublin.

The final destination was London, where we attended two days for the Australia Day event. Trade numbers were solid although it does seem harder to get the locals excited about Australia's offerings – given we have been so prominent in this market for many years.

All said and done we are pretty happy with the way Pikes is progressing in these ultra-competitive markets.



## RECENT REVIEWS

### *Pikes 'Traditionale' Riesling 2006.*

'This is a mighty fine riesling showing all the classic limey lemon citrus characters with a little mineral edge. Lots of persistent flavours with a fine acid'

**90 Points. Ray Jordan – *The West Australian*, March 2007.**

"Up in the Clare Valley Neil Pike produces two Rieslings - Traditionale, a blend from various sub-regions of the Valley, and The Merle, sourced entirely from the Pike family's estate in the Clare's Polish Hill River sub region.

Traditionale is the classic Clare blend with its lovely citrus-like varietal flavour, fine structure and refreshing acidity - a wine to enjoy as it evolves over the next five or six years. The Merle shows the steel of its origins with very pure and intense varietal character teasingly held in check by bracing, mineral acidity. A superb aperitif style in its youth, it should evolve well for a decade or more".

**Top Drops. Chris Shanahan - *Canberra Times*, December 2006.**

### *Pikes 'The Merle' Reserve Riesling 2006*

'Winemaker Neil Pike recently opened all his reserve rieslings going back to 1996, and this was easily one of the best: gorgeous aromas of lime and dew-fresh green herbs leap out of the glass and lead on to mouthwatering citrus-juiciness'

**Max Allen – *Weekend Australian*, February 2007.**

### *Pikes 'Gill's Farm' Viognier 2006*

"Quite pungent with some apricot kernel notes, high ripeness and spicy overtones. Seductive texture and enough acidity to prevent clumsiness".

**90 Points. Ken Gargett - *Brisbane Courier Mail*, March 2007**

### *Pikes 'Luccio' Sangiovese blend 2005*

'A very appealing, savoury but sweet-fruited Clare Valley red for immediate drinking. Black cherry, ripe and clean, with light but positive tannins. More primary fruit than complexity. Nice easy drinking'.

**88 Points. Huon Hooke – *Sydney Morning Herald*, February 2007.**

### *The Red Mullet 2004*

'Neil Pike makes one of the Clare Valley's best rieslings year in, year out, but he also has a deft touch with reds. A blend of shiraz, merlot, sangiovese and tempranillo, this is more than the sum of its parts, with lovely spicy mocha aromas and a soft, sweet palate with lashings of dark berry fruit flavours. A versatile food wine'.

**BARGAIN. Winsor Dobbin – *Sun Herald*, February 2007.**

"A soft, easy drinking red from Clare Valley stalwarts, Pikes. Lovely red fruit flavours with spicy edges and a savoury, balanced finish. Look out for their Riesling too, one of Australia's best and always below the magical \$20 mark".

**87 Points. Grant Dodd - *The Wining Pro*, December 2006**

# NEW RELEASES

The Red Mullet 2005

## MEMBER SPECIALS

2001 Shiraz (museum release) \$180/doz

2002 "The Dogwalk" Cabernet Merlot

\$180/doz

(limited stocks – be quick)

### PIKES VINTNERS

#### CELLAR DOOR DIRECT WINE CLUB

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## PIKES FLYING HIGH

Pikes wines continue their recent run of success with several notable listings coming up on Qantas International First Class flights.

Pikes 'The Merle' Reserve Riesling 2004 will be poured at the pointy end from the middle of the year. 'The Merle' 2005 will follow hot on the heels of the 2004 vintage and Pikes Shiraz 2002 will also be poured onboard in the coming months.

What other reason would you need to fly up the front with Qantas??

I'll drink to that!



## NUMERO UNO!

The stable star, Pikes 'Traditionale' Riesling is currently (and has been for some time) the number 1 selling Riesling in Australia over the \$20 price tag.

This is a great result for Pikes flagship wine which from the 2006 vintage underwent a name change. The wine is now called 'Traditionale' which refers to this wine being our original dry style Riesling that was first produced way back in 1985.

The wine continues to grow in popularity throughout Australia, which is against a surprising trend away from Riesling....seems the entire world is still in the grip of Sauvignon Blanc. It also staggers us how many people are still of the opinion that Riesling is a sweeter wine style? We, like the majority of Australian riesling producers are looking for something that is crisp, fresh and dry which will drink beautifully on its own or accompany food.