

PIKES



PREMIUM WINEMAKERS & VIGNERONS

PIKES RESERVE RIESLING TASTING NOTES

2004

Brilliant pale green; still really youthful aromas. Fresh citrus/lemons and grapefruit dominate an underlying mineral/slate characters. Palate is crisp, fresh and fine with fine acidity finishing with a real crunch. The first Reserve riesling released under its new tag “**The Merle**” It’s a fitting tribute to the old. (stelvin).

2002

Pale/Medium green; restrained, but powerful notes of grapefruit orange blossom, flint and mineral. Palate is still fresh and vibrant and has filled out a little since last tasted. Still no hurry for this one, but offers a good drink for those who like their Riesling fresh. Still a baby. (stelvin).

2001

Medium gold/green tints. Quite restrained aromas of preserved lemon, beeswax and mineral; palate is ripe and lush, but by no means fat, with flavours of lemon, quince and slatey/mineral acidity kicking in at the end. Hardly changed from a year ago/ Keep safe. (cork).

1998

Medium gold/green tints; Opened slightly closed with notes of honey, spice and preserved lemon; palate is rich and soft with honey and quince flavours to the fore. Finishes clean and fine with mineral acid still evident. Opened up in the glass after a few minutes exposed to the air. (cork)

1997

Deep gold/green tints; Bottle development evident with buttered toast, marmalade and honey being the main aromas. Palate has flavours of quince paste, pear and honey with good acid still ensuring a clean finish. Tends to improve in the glass after 5-10 minutes. (cork).

1996

Deep gold/green tints; Fully developed now. Buttered toast and honey with hints of pear and quince; Richly flavoured with nice acidity holding the wine together. Has matured a little faster than we initially expected. (cork)