

PIKES



SUMMER 2007/2008

PIKES VINTNERS NEWSLETTER

It's pouring in Nth America...

Ferry Plaza Wine Bar is a very happening place in San Francisco, right on the water in the Embarcadero district. They are currently pouring the "Merle" Riesling. An awesome place to enjoy one of Australia's best Rieslings, with some famous San Fran clam chowder.

I've always been a huge fan of Pikes "Tradionale" Riesling with seafood and Asian fusion cuisine. Another fantastic match up is with good quality Mexican food. **Dos Caminos** on Park Ave, New York is serving up some fantastic Mexican fare and pouring our "Tradionale" Riesling by the glass. Try a glass with their excellent fish tacos!

The Rude Native.....what a great name for a restaurant!!! This hip eatery in Burlington (a suburb of Toronto) has an amazing mix of Pan Pacific, Asian and Caribbean cuisine. Pikes "Eastside" Shiraz is flying off the list and proving that Aussie Shiraz can be food friendly.

*cheers,
Peter Bentley*

Pikes Traditionale Riesling 2007... # 23

With the Pikes 2007 "Tradionale" Riesling now hitting the local market, loyal supporters of this wine may be interested to know that it is the 23rd consecutive release of Pikes Riesling since it was first launched back in 1985.

To be honest not a lot has changed with our approach to the wine since then. Yes, the volume we make has definitely become a lot larger than our first vintage of 300 cases, but the way we make the wine really hasn't changed a heck of a lot.

Our philosophy is quite simple really: Try to capture as much of the fresh, zesty varietal Riesling fruit flavours and get them into the bottle as soon as possible. Quality young Riesling should be fresh, clean and vibrant to smell, and should be crisp, dry and flavoursome to swallow. It should never be broad, oily or hard.

Modern-day winemaking equipment, refrigeration and high quality fruit are all necessary to achieve the above, but more important, I think, is that we only use premium "free run" juice for our Pikes Rieslings. We downgrade all pressings juice extracted from our Riesling grapes, which is then either sold in bulk or as a "cleanskin" wine.

The 2007 "Tradionale" Riesling is in the zone as far as our quality parameters are concerned. It displays vibrant, fresh citrus fruit characters and a dry, crisp palate that is refreshing as always. Coming from a warmer vintage and possessing a slightly richer than usual fruit intensity, the wine is already drinking nicely. Bottled under screwcap it should develop beautifully over the medium term - say the next 4-6 years.

Interesting to note that Pikes "Tradionale" Riesling has maintained its No. 1 position in the > \$20 category, and remains the top selling Riesling over twenty bucks in Australia in both volume and value - a statistic we are obviously very happy with.

Also interesting is the amazing growth of Riesling sales currently being experienced in the US market at present. The variety is enjoying growth of more than 25% and shows no signs of abating. If the Yanks get the taste for premium Clare Valley Riesling, be prepared for a shortage. So stock up now! Don't say we didn't warn you.



**\$22 per bottle non members
\$17.60 per bottle for members**

**Neil Pike
Winemaker**

...NEWS BITS...NEWS BITS...NEWS BITS...

ANOTHER GOLD MEDAL!!

Pikes 2006 "Traditionale" Riesling was awarded a Gold Medal at the very recent and also very prestigious 2007 International Riesling Challenge held in Canberra. Over 400 entries from around the globe were judged and for the second year in a row we were awarded a Gold medal for our wine and ranked in the Top 10 wines. The 2007 version also won a Bronze medal.

WE THINK THEY LIKED IT

It is no secret that that UK wine scribe, Matthew Jukes, and his Aussie sidekick, Tyson Stelzer, are Clare Valley Riesling fans, but even we think this time they may have gone over the top just a fraction with their review on the Pikes 2007 "Traditionale" Riesling....

"Neil Pike hits the Riesling nail on the head every time, and every year you hope it's going to be as good as it was last year, and every year he gets it righter than right and this wine goes straight on our list. The bioluminescent colour and unerring accuracy of this wine makes it essential drinking."

VIP VISITOR AT PIKES

We were indeed fortunate to have US wine journo and Robert Parker's new right hand man, Dr Jay Miller, spend a couple of hours at the winery last month. Jay was in SA for the Adelaide Wine Show as a guest judge and was "kidnapped" for the day by our US importer, John Larchet, and taken to a handful of wineries in the Barossa and Clare Valleys. Now that Robert Parker has handed over the Australian tasting responsibilities to Jay, he has become one of the most important wine critics on the planet, with many Aussie winemakers nervously awaiting their scores from the annual Australian tasting carried out for Parker's 'Wine Advocate' newsletter. Ratings above 90 points are considered Gold in the US and we were lucky enough to have two of our red wines break through the magical 90 point barrier. Jay loved his brief look around Clare and vowed to return for a longer stay.

RED MULLET'S MAKE FINALS

Sunday 25th November saw the third annual Touch Wine event in Adelaide. It's a wine industry touch footy match, followed by food and wine celebrations afterwards. The Pikes team, The Red Mullets, did very well this year, winning 3 matches and getting into the Prelim finals - Well done team!!



Vineyard Update

Well, summer is here again and it feels like déjà vu... or last season revisited! With winter rainfall well below average the irrigation dam is again looking very sad, so we will be relying on some "unseasonal" summer rain to get us through until the 2008 vintage is upon us - which is only a few short weeks away!

With warmer and drier conditions prevailing over recent years, there would appear to be significant trends toward shorter growing seasons, earlier ripening and hence, earlier vintages. This is not all bad, as it means that we finish vintage before the traditional autumn "break of season" intervenes on harvest.

In keeping with the green theme of recent editions, this season we have taken delivery of "The Blue Beast", our new three-row Interlink sprayer which, in comparison to our previous spraying system will significantly reduce our carbon footprint/CO2 emissions. With this unit we estimate that we will reduce our diesel fuel usage by more than 50%, and will at least match this reduction in chemical use due to the much



improved droplet uniformity, and subsequent canopy penetration and distribution of the spray material over the vine row. This should in turn lead to better pest and disease prevention, which will in turn reduce the use of eradicant (synthetic) chemicals, allowing us in most years to use only naturally occurring elemental or organic products, such as elemental copper and sulphur. The onboard computer system also allows us to historically track the application rates and time taken to spray each hectare, block by block, so we can optimise the efficiency of the spraying.

Just another small step toward ensuring Pikes wines remain environmentally responsible and in doing so, helping us to maintain the quality and value for which our wines have become renowned.



Michael Harrold & Peter Waters

Wishing you a happy and safe Christmas and New Year.

Andrew Pike
Viticulturalist

Canadian Pike

Question: How do you make a Canadian smile?

Answer: Tell them their \$ is worth a \$1.10 US

To be honest it's not too hard to make a Canadian smile. My first trip to Canada was way back in 1990, and the first thing I noticed was how similar our cultures are. We both share a laid back attitude, with a slight underdog mentality and the same sense of humor. Of course it's normal for Canadians to have a friendly rivalry with their cousins south of their border, hence the mention of the current strength of their economy!

Canada has become a very important export market for Australian wines. Not only are they in the top 10 markets for volume, they are in the top 5 for value. This is important as Canadians are drinking good Aussie juice, not just the glut soaking bulk wine which is hitting other markets. However, the major difference between the Canadian and Australian markets is that the Canadian government regulates all wine (and alcohol) sales. This is done on a province by province base, thus making the selection of good agents an absolute key.

I have just returned from a visit which included 5 of the Canadian provinces. I began in Halifax, Nova Scotia, a gorgeous city in the far eastern part of the country. Pikes have just appointed a new agent for the Atlantic Provinces (Nova Scotia, New Brunswick, New Foundland and Prince Edward Island). It was my first opportunity to meet with Andy Armstrong and some of his team from Atlantic Spirits and Wine. Although a relationship in its very early stages, I believe that we have found a fantastic long term partner. We hope to be shipping our first ever wines to the Atlantic Provinces in 2008. Watch this space!!

After Nova Scotia and New Brunswick I headed west to Quebec. Pikes have been working with the wonderful team at Divin Paradis for a couple of years now. I had the privilege to meet Mario Paradis, my contact Silvana Torres and a number of their fantastic team. Silvana and Co. were very understanding of my inability to speak French!!! Divin has been working with our "Eastside" Shiraz and Pike & Joyce Pinot, and we have just received specialty orders for "Gill's Farm" Viognier and "Traditionale" Riesling. I'm very excited about moving forward in Quebec with Divin Paradis.



Ontario was next, and the bustling city of Toronto. We appointed Doug Ward and his team at Authentic Wine and Spirits a few months ago. In this short period of time we have gained 3 new shipments to Ontario in 2008. "Traditionale" Riesling, P&J Pinot and our SMG blend. A fantastic start from Doug and his team, in a very competitive market. Keep up the good work!!

I made my way further west to Vancouver, for my final stop. British Columbia has been a barren market for Pikes. We have just appointed a new agent Carmen D'Onofrio, and his team at Stile Wines. A small family owned importer/distributor, which I'm confident, will be a great partner for our winery.

There is still plenty of work to be done, but for those of you visiting or residing in Canada, who love our wines I hope you can find your favourite bottle.

Peter Bentley
(Foreign Correspondent)

COMTÉ IN CLARE

Trying to find a cheese that could happily stand alongside the higher acid levels of a more savoury Riesling is just the sort of challenge I'm up for. Having tasted a fair selection of cheeses at my disposal (the sacrifices I make for you!), it all came down to Comté - one of France's best loved cheeses, from the mountains of the Jura in Franche-Comté, and one of the first cheeses protected by the AOC. This giant of a hard cheese requires the milk from the daily output of about 30 Montbéliard cows, and weighs in at 35-55kg per wheel. In the flavour department, it has lovely pear and herbaceous characters, with a subtle nuttiness, just kiss of caramel/toffee, and terrific complexity and length. The Pikes "Traditionale" Riesling, with its apples, pears, crisp citrus zing and elegant richness, is a match made in heavenwell in Clare, which is close.



Colleen Cherry
(Sales & Marketing and cheese connoisseur!)

NEW RELEASES

- 2007 "Traditionale" Riesling - \$22
2007 "Luccio" Sangiovese Rose - \$16
2005 "Eastside" Shiraz - \$25
2007 "Olga Emmie" Riesling - \$17

PIKES CELLAR DOOR DIRECT WINE CLUB MEMBER SPECIALS

*for existing members or members who join today
(see order form for details)*

2006 "Luccio" Rose
\$99/doz members
\$120/doz non-members

2007 Cleanskin Riesling
\$72/doz members
\$90/doz non-members

SUMMER PACK

Seasonal Packs will include...

- 2007 "Traditionale" Riesling
2007 "Luccio" Sangiovese Rose'
2005 "Eastside" Shiraz

as well as recipe sheets and tasting notes

PRICE INCREASE 2008

Please note that our Seasonal Packs will rise
by \$5 for 6packs and \$10 for 12packs -
commencing from Autumn Pack 2008

PIKES VINTNERS CELLAR DOOR DIRECT WINE CLUB NEWSLETTER

P.O. Box 54
Sevenhill via Clare,
Polish Hill River Road, Sevenhill,
South Australia 5453

General enquiries:

Telephone: (08) 88 434370
info@pikeswines.com.au

Orders or product enquiries:

Telephone: (08) 88 434370
cellardoor@pikeswines.com.au

RECENT REVIEWS

2007 Pikes 'Traditionale' Riesling

"Pikes make outstanding riesling in the Clare Valley's highly regarded Polish Hill River sub-district. This has essence regional and varietal personality that hints at flowers, limes and green apples. It's tangy, long and complete with great presence."

★★★★★

Sally Gudgeon & Ralph Kyte Powell - *Uncorked Wine Guide* -
Sunday Life - 18 November 07

2007 Pikes 'Traditionale' Riesling

"One of the Clare's most recognisable labels delivers again with heady white lemon flower blossoms in the air and chalky minerals line through the palate as its clean citrus fruit flavours come to the fore. Well built with commanding acidity that suggests a long ageing potential."

Rating: 95 points

Top 100 Wines - *Adelaide Advertiser*, 21 November 07

2005 Pikes 'Luccio' Sangiovese blend

The 2005 Luccio is composed of 76% Sangiovese, 12% Merlot, and 12% Cabernet Sauvignon. Dark ruby-coloured, it offers a smoky, cherry-filled bouquet leading to an elegant, sweetly fruited wine with lingering flavours. It is an excellent value.

Rating: 88 points

Robert Parker's *The Wine Advocate* - October 2007

2004 Pikes 'The Assemblage' SMG

The 2004 Assemblage is a blend of 56% Shiraz, 27% Mourvedre, and 17% Grenache. Dark ruby-coloured, it has an expressive nose of damp earth, black cherry, and blueberry muffin. Elegant, in the house style of Pikes, this medium to full-bodied wine has layered fruit, ripe flavours, and outstanding concentration. Drink this lengthy wine over the next 6-8 years.

Rating: 90 points

Robert Parker's *The Wine Advocate* - October 2007

2004 Pikes 'Eastside' Shiraz

The 2004 Shiraz "Eastside" is purple in colour with aromas of espresso, liquorice, and blueberry. Mouth-filling yet elegant, this lengthy wine will evolve for several years and drink well through 2025.

Rating: 91 points

Robert Parker's *The Wine Advocate* - October 2007

DCR

MAILING LIST PRIZE DRAW WINNERS

September cellar door mailing list draw - Amanda Remphrey SA
October cellar door mailing list draw - Jeanette Batley NSW
November cellar door mailing list draw - Edwina Blair NSW

*Winners receive a 6-pack of Pikes wines