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PIKES VINTNERS QUARTERLY NEWSLETTER – SPRING 2011

It's pouring...

Alto is a regional Italian restaurant situated in New Farm, just outside Brisbane. In an area not normally known for fine dining, Alto raises the bar. Located right on the water, it offers a range of fabulous Italian dishes.

They have begun pouring Pikes 'Traditionale' Riesling by the glass. Try it with the pan-fried scallops, braised Italian sausage, chickpeas, spinach and salmoriglio.

<http://www.baralto.com.au/>

Mecca Bah has arrived on the Gold Coast. This cracking Middle Eastern restaurant has tasted success in Melbourne, Canberra and Brisbane. Mecca Bah is located in Broadbeach. Our 'Dogwalk' Cabernet Merlot is on by the glass and flying off the list. Enjoy a glass with a spicy Moroccan lamb meatball tagine with egg and spicy tomato sauce - a fabulous match.

<http://meccabah.net/goldcoast/>

Hip, funky and somewhat brooding, **Collingwood World** is fast becoming a regular stop for the Smith Street crowd. Possibly the trendiest part of Melbourne is growing up and there are plenty of great drinking and dining options. Collingwood World is one of the only places you'll find Pikes Genuine Stout on tap. Don't be afraid to get down there and kick back with 'a pint of Pikes'.

<http://collingwoodworld.com/>

There is a plethora of great Chinese restaurants in Adelaide. One of the best and one of our favourites is **Star House** in Gouger St. The food is always spot on and the service fantastic. Star House has served Pikes 'Traditionale' Riesling for a while now and has just added our 2005 'Eastside' Shiraz to their list. Do yourself a favour!

NEW RELEASES

2011 'Traditionale' Riesling

\$23 bottle / members \$18.40 bottle

2011 'Impostores' Savignan

\$20 bottle / members \$16 bottle

2011 'Luccio' Pinot Grigio (due mid Sept)

\$18 bottle / members \$14.40 bottle

2011 'Olga Emmie' Riesling (off -dry)

\$18 bottle / members \$14.40 bottle

2011 'Luccio' Sangiovese Carmenere Rose

\$18 bottle / members \$14.40 bottle

2009 'Eastside' Shiraz Magnum

\$45 / \$36 members

2009 'The Dogwalk' Cab Merlot Magnum

\$40 / \$32 members

SPRING SPECIALS

2007 'Luccio' Sangiovese

\$120 per case / members \$96

2010 Cleanskin Clare Valley Riesling

\$100 per case / members \$80

A DIFFERENT SLANT ON SLATE

Ever wondered how it is that we manage to get such wonderful natural acidity and 'minerality' in our Polish Hill River Rieslings? Well maybe the answer lies in what lies underneath us here in this small sub region of the Clare Valley. The picture to the right is of the spectacular 'Blue Cutting' road which is a mere 200m from the south eastern corner of Pikes Polish Hill River Estate.



The cutting was carved out of the scrub 150 years or so ago to accommodate the bullock drays laden with raw copper ore, en-route from Burra to Port Wakefield at the head of St Vincent Gulf.

From here, the ore was loaded by hand onto small sailing ketches for the short voyage down to Port Adelaide for smelting. This grey/blue (slate) stone belongs geologically to the 'Belair subgroup' and is of sedimentary origin, laid down about 500-800million years ago in the Neoproterozoic Era. It is described by Wolfgang Preiss (Principal Geologist for PIRSA) as 'the flaggy siltstone' of the Mintaro shale or slate, which has been quarried at the Mintaro Slate Quarry since the 1850's, making it the oldest continuously operating quarry in Australia, producing high quality dimension stone, including its use for the world's very best billiard table tops. This siltstone (slate) deposit extends up to the Gilbert Range quartzite which forms the spine of the range east of Clare, and can be traced around the closure of the syncline near Mount Horrocks. The quartzite then passes up to the dark grey siltstone of the Kadlunga Slate, which is the formation underlying the soils of the Polish Hill River valley.

Throughout Pikes vineyards, the 'blue slate' is to be found at depths varying from a couple of meters down, to being exposed right on the surface of the ridges. The top-soils of the Polish Hill River sub region are typically red brown clay loams and commonly there is a layer of yellow/red clay lying over the top of, and between the slate and the top soil. This clay is very important from a viewpoint of moisture holding capacity, as the actual depth of topsoil is commonly less than a meter, which physically limits the soil moisture holding potential of the soils in this area. The clay layer provides a much needed buffer for moisture retention, but is not impenetrable to vine root exploration. Given the fractured and cleaved nature of the slate sub-soils, vine roots easily penetrate these cleavages foraging for moisture and nutrients. The top spoils of the Polish Hill sub region are moderately acidic and over millenniums of leaching, the mildly acidic soil water has etched its way into the slate sub-soils, creating a deep rootzone environment rich with minerals from the decaying slate. It is this mildly acidic, mineral rich sub-soil environment which is unique (in the Clare Valley at least) to the Polish Hill River sub region, and which maybe is responsible for the characteristic slaty, mineral notes and flavor profiles widely associated with the fine Rieslings from Polish Hill River.

Pikes 'Traditionale' Riesling is typically about 60% Polish Hill River origin, with smaller components being sourced from most of the other high quality sub-regions of Clare including Watervale, Leasingham, Mintaro, Sevenhill, White Hutt and Penwortham, although this varies from year to year depending on the season. Our reserve Riesling 'The Merle' on the other hand, is 100% Polish Hill River, sourced entirely from our estate vineyards and shows precisely the purity and intensity of Riesling from this part of the Clare Valley. The 2011 vintages of both wines are looking sensational, and will be released in the near future, 'Traditionale' as of Sept 1st and 'The Merle' as of November 3rd. Enjoy a glass or two and contemplate 'a different slant on slate'.

Andrew Pike - Viticulturist

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Reviews

JAMES HALLIDAY'S 2012 WINE COMPANION

Pikes 'Eastside' Shiraz 2008

Deep crimson-purple; black fruit aromas with a savoury/spicy twist lead into a rich medium- to full-bodied palate with layers of blackberry and dark plum fruit supported by ripe tannins and mocha oak.

Pikes 'The Dogwalk' Cabernet Merlot 2008

Good colour; has plenty of ripe fruit on the bouquet and palate with lashings of plum pudding fruit; not exactly classical, but pretty seductive; drink sooner.

Pikes 'Luccio' Pinot Grigio 2010

Has a greater range of aromas and flavours than most grigios, ranging from pear to stone fruit to pronounced citrus; good length and aftertaste.

Pikes 'The Merle' Reserve Riesling 2010

Pale straw-green; a more restrained bouquet than Traditionale, but there is no questioning the purity of the fruit, which comes into clear focus on the fine but intense lime-accented palate; give it five years to fully flower.

Pikes 'Traditionale' Riesling 2010

Bright straw-green; has a floral bouquet full of lime blossom aromas, then a generously flavoured yet finely structured palate, citrus and mineral/slate neatly counter

Pikes 'Valley's End' Sauv. Blanc Semillon 2010

Light straw-green; an aromatic nettle, grass and straw bouquet is followed by a palate that adds some citrus, but remains fresh and light on its feet; a singular achievement for the Clare Valley.



Pikes 'Traditionale' Riesling 2010

★★★★★

Another great 2010 Clare Valley Riesling. Pikes Traditionale has archetypal Clare Valley aromas of spring blossom, bakery spices, lime zest and slate. It's still unevolved but that lovely ripe varietal purity contributes through the delicately intense palate, finishing floral, lingering and superfine. RALPH KYTE-POWELL— THE AGE

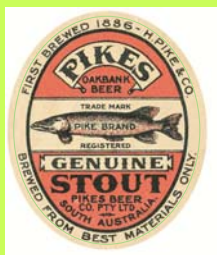
Pikes 'Luccio' Sangiovese 2009

★★★★★ 1/2

Great to see another Sangiovese offer cherry and light spice. Tannins are fine and soft, leaving a medium-bodied impression that spells drinkability and value.

NICK STOCK— WINE100

PIKES GENUINE STOUT IS BACK!



Whilst the winter weather lingers on, what better time than to kick back with a quiet 'Pikes Genuine Stout'?

This old favourite from three or more generations ago has been faithfully remastered in collaboration with 'top gun' craft brewer Simon Walkenhorst, and is now available exclusively through the Pikes Oakbank Beer Company.

Pikes Genuine Stout is brewed to a traditional recipe using the 'Chocolate', 'Bairds Black' and 'Roasted' specialty malts to bring out the deep mahogany colour and flavour to a refined balance of roasted character with a slight cocoa sweetness on the finish. It is lightly bittered with the famous Golding hops from East Kent in the south east of England, all combining to produce a seamless traditional stout for your enjoyment.

Cheers to that!

Contact the winery to order Pikes Genuine Stout.

TRAVELLING NORTH

I've just spent a couple of weeks working with our QLD team. I visited the Gold Coast, Toowoomba, Brisbane, Gympie and the Sunshine Coast. Many of these areas were badly affected by the floods earlier this year. However our friends up north are a resilient bunch. Entire communities have worked together to get their lives back on track. It's fantastic to see the courage and determination that people during and following a disaster.

I remember traveling to Queensland with my family in the car when we were very young. The trip used to take a couple of days, with no air-conditioning for comfort. The Big Pineapple used to look gigantic! Nowadays it's an easy flight up north, and once you get there you'll see the changes. QLD has become a food and wine destination. There are many fabulous options and not just in the main hubs. Places like *The Spotted Cow* in Toowoomba (a classic family run hotel), and *Capelli's* in Gympie are great examples of rural hospitality.

Of course you also have restaurants like *Shuck* and *Glass* on the GC. *Aria* and *Jellyfish* in Brisbane and *Ricky's* and *Lindoni's* on the Sunny Coast. Plus many more, there are a plethora of great spots to wine and dine.

Peter Bentley – Sales and Marketing Manager

HALLIDAY SCORES PIKES 5 STARS AGAIN

Pikes once again has received a **Red 5 star rating!** To receive a RED 5 Star rating our winery has to be "Outstanding, regularly producing wines of exemplary quality and typicity. Have at least two wines rated at 94 points or above, and had a five star rating for the previous two years." Pikes top rated wines in the 2012 Companion are...



'The Merle' Reserve Riesling 2010	96/100
'The EWP' Reserve Shiraz 2008	96/100
'Traditionale' Riesling 2010	94/100
'Eastside' Shiraz 2008	94/100



'Valley's End' Sauvignon Blanc Sem 2010	90/100
'The Dogwalk' Cabernet Merlot 2008	90/100
'Luccio' Sangiovese 2009	90/100

PIKES EVENTS

Art Gallery: SALA started with great celebrations here at Pikes with the opening of the 'triple pike' exhibition held late July. All family members, Philip, Nicholas and Cathryn showcase their different styles and mediums as well as stunning jewelry by Nicholas Pike which makes for a very diverse and interesting display. This exhibition is continuing until mid September so if you get a chance come and view the exhibition or view the photos online www.pikeswines.com.au featuring all of the Artists. The next exhibition will be featuring Adelaide based artist Helene Hardy, so either follow us on Facebook or go online to our webpage to view samples of her work whilst we are hosting her exhibition.

Pikes New Release Launch - Wednesday 21st September 2011. This is a special annual event held for South Australian members of our Cellar Door Direct Club. It's a great opportunity to meet the Pike family and winemaking team and taste all the new releases prior to public sale. Limited numbers so please RSVP if you haven't already. If you are not a Pikes Cellar Door Direct Member, purchase your two dozen wines now and we'll add you to the list!

Port Festival Weekend – 8th & 9th October 2011

The Port Festival is designed to commemorate and celebrate the contribution of seafood to the culture and heritage of The Port and South Australia. The weekend will be buzzing with the excitement of a wholesale fish market, chandleries, tackle shops and boating outlets with maritime demonstrations such as filleting, cooking and traditional maritime crafts presented by local fishing and seafood identities. As well there will be a Seafood Court selling mouthwatering seafood fare and of course Pikes wines by the glass!!

Check out the website for more information. <http://www.portenf.sa.gov.au/page.aspx?u=1270>