



2022 'SEPRE' GRUNER VELTLINER

WINEMAKER'S NOTE

Excellent rainfall throughout winter and spring provided promising conditions leading up to the season. Flowering was affected by wet and cold conditions that resulted resulting in low to very low yields. The cool season continued with summer being the coolest on record resulting in a very late harvest that was concluded without rain interruption. These conditions produced some amazing fruit with very high acids and concentrated flavours, albeit at reduced yields.

Named for the 2 plantings of Gruner Veltliner we have that produce a spectrum of flavours, one fine and floral while the other crunchy and textural.

TECHNICAL INFORMATION

Fruit Source: Estate Grown

Altitude: 593 metres

Variety: Gruner Veltliner

Vintage: 2022

Region: Lenswood, Adelaide Hills

Fermentation: Stainless Steel, neutral yeast

Alc/Vol 12.5% **RS** 2.9 g/L

pH 3.15 **TA** 6.65 g/L

ABOUT PIKE & JOYCE

Pike and Joyce Wines was established in 1998 as the coming together of the Pike family, from Pikes Wines in the Clare Valley and the Joyce family, fifth generation horticulturists from the Adelaide Hills. The two families share a love of the region, a passion for viticulture, and a desire to produce only the finest wine.

Pike & Joyce Cellar Door

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Tasting Room: 11am - 4pm daily

Restaurant: From 12pm, Friday - Sunday

TASTING NOTES

Appearance: Very pale yellow with green hues.

Aroma: Complex and inviting mix of perfume, stone fruit, melon and slightly peppery rocket. The generosity of fruit and perfume build with time in the glass.

Palate: Like the aroma, it's medium palate weight builds in complexity with layers of stone fruit, melon, rocket, spices and a slate like minerality. The finish is driven by texture and balance.

Summary: Gruner Veltliner is an Austrian variety that has found a home in Adelaide Hills, we first planted Gruner Veltliner in 2010. Made in a textural style with soft acid. We have 2 separate plantings on very different parts of the estate that produce very different flavours, hence the name 'Separe'.

This is the 10th release of this distinctive and textural varietal. Drink it now and over the next 2-4 years. Try with it with veal ravioli in a creamy sauce.

