



2021 'SIROCCO' CHARDONNAY

WINEMAKER'S NOTE

Excellent rainfall throughout winter and spring provided perfect conditions to start the growing season. The cool weather continued with summer being one of the coolest on record. These perfect conditions gave us some amazing fruit, with high natural acids and delicate yet concentrated flavours.

A combination of whole bunch and destemmed fruit, wild yeast fermentation in 100% French oak on juice solids. A very small portion of the barrels go through malolactic fermentation. Named after the owners of the land we purchased to form Pike & Joyce.

TECHNICAL INFORMATION

Fruit Source: Estate Grown

Altitude: 593 metres

Variety: Chardonnay

Vintage: 2021

Region: Lenswood, Adelaide Hills

Fermentation: Wild yeast, barrel fermented

Maturation: 8 months in French Barrique

Alc/Vol 12.5% **RS** 1.3 g/L

pH 3.46 **TA** 6.87 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, Thur - Sun

TASTING NOTES

Appearance: Pale green, straw tints.

Aroma: Typically restrained yet complex, this wine displays white peach, nectarine, and melon with a hint of struck match and subtle French oak lurking in the background.

Palate: The medium weight palate carries through with white stone fruits and lemon curd supported by a delicious lick of acidity that keeps the richness in check and provides a clean, slightly creamy finish.

Summary: An exercise in balance and restraint. This release adds to the impressive lineage of the 'Sirocco' label and exemplifies the qualities we look for from our Lenswood vineyard. Drink now or cellar for 10+ years. Try with crispy skin pork belly.

