



2019 'THE KAY' RESERVE CHARDONNAY

WINEMAKER'S NOTE

Slightly Warmer season than usual, but Our higher elevation and cooler location in Lenswood meant we were able to keep vines healthy and they produced some exceptional fruit. Grapes were handpicked and chilled overnight before processing to minimise oxidation. A combination of whole bunch and destemmed fruit, wild yeast fermentation in 100% French oak on some juice solids. A very small portion of the barrels go through malo-lactic fermentation.

Only the best barrels are selected for The Kay, Named after Kay Joyce, much loved matriarch of the Joyce family.

TECHNICAL INFORMATION

Fruit Source: Estate Grown

Altitude: 593 metres

Variety: Chardonnay

Vintage: 2019

Region: Lenswood, Adelaide Hills

Fermentation: Wild yeast, barrel fermented

Maturation: 8 months French oak (10% new)

Alc/Vol 13% **RS** 1.3 g/L

pH 3.23 **TA** 7.07 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: A light straw yellow, with pale green hues.

Aroma: A complex and concentrated release of the Kay. Displaying regionally typical white peach, grapefruit and citrus blossom. Barrel ferment characters of struck match mix with a subtle oak influence that play a supporting role. A wine that evolves with every swirl.

Palate: A harmonious, refined, and combination of white peach, cream and hazelnut roll seamlessly over the palate. Hints of flint and minerality provide intrigue the tastebuds while mouth-watering natural acidity provides exceptional length.

Summary: Our 5th release of 'The Kay', This release is one of our most impressive. Drink now or cellar for up to 15 years. Pairs perfectly with sesame-crusted Tuna with chilli and ginger dressing.

