

# VICKERY

VINTAGE 2021  
WATERVALE  
RIESLING

CASTINE  
VINEYARD

## Background

John Vickery is the acknowledged *old master* of Riesling in Australia, with an illustrious career spanning over fifty years, culminating in the extraordinary awards tally of more than fifty Trophies and over four hundred Gold Medals. The Rieslings he crafted from Watervale (in the Clare Valley) and Eden Valley (in the Barossa) stand tall as the epitome of this most majestic grape variety, each with a unique South Australian and sub-regional thumbprint. Vickery Rieslings are made in collaboration with talented winemaker Keeda Zilm, so that John's winemaking methods and knowledge will be preserved and passed on for generations to come, for the benefit of all lovers of classic Australian Riesling.

## Winemaking

Fruit for the 2021 Riesling was harvested from the family vineyards of Koerner, Castine and Stanway. Some promising rainfall in mid 2020 resulted in fantastic flowering and fruit set, seemingly setting a positive tone for the coming harvest season. The rest of the year, however brought dry, challenging climatic conditions, resulting in very low yields and an earlier than usual harvest. Despite this, the quality and flavour of the fruit was outstanding, which is directly reflected in the resulting wine.

After walking the vineyards and tasting for fruit and flavour ripeness, John Vickery and Keeda Zilm decided that the first parcel would be harvested on 8<sup>th</sup> February, 2021 with all fruit off the vine by the 18<sup>th</sup>. This small window presented idyllic harvesting conditions with the cool, dry nights that Clare is famous for. Immediately after harvest, the fruit was taken to Watervale for pressing to avoid extended skin contact. The Vickery style utilises pressings material in the final blend to add flavour to the wine, but the press-cut happens a lot earlier than normal to retain flavour without the addition of bitter phenolics.

## Tasting Notes

- Colour:** Pale yellow, with a tinge of green.
- Aroma:** Apple and citrus blossom leads, with licks of fennel spice and a nectarine.
- Palate:** Flavour! This Riesling is bright and zesty, with beautifully balanced natural acid, full ripeness and intense flavours of stone fruit and lemon curd.
- Food Match:** Cured ocean trout with a herb crust and cucumber pickle.
- Cellar:** As with all Vickery Rieslings, this wine will be bright and fresh in its youth, yet will reward careful cellaring for 10 - 20 years.

## Analysis

**Alcohol:** 12.0%  
**RS:** 1.5 g/l

**TA:** 7.7 g/L  
**pH:** 2.95

