



2022 'THE KAY' RESERVE CHARDONNAY

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 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.

Grapes were hand-picked 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: 2022

Region: Lenswood, Adelaide Hills

Fermentation: Wild yeast, barrel fermented

Maturation: 8 months in 15% French oak

Alc/Vol 12.5% **RS** 1 g/L

pH 3.20 **TA** 6.77 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: Initial notes of flint and minerality greet the nose before vanilla poached peaches and chamomile burst through. Some subtle oak influence also plays a supporting role. A wine that evolves in the glass as it comes to temperature.

Palate: A harmonious combination of peaches with cream and toasted nuttiness roll seamlessly over the palate. Hints of flint and minerality provide intrigue while mouth-watering natural acidity provides exceptional length.

Summary: Our 8th release of 'The Kay', This release is one of our most impressive. Drink now or cellar for up to 15 years. Pair with rich seafood bisque.

