

“ *Summer lovin’ had me a blast,  
summer lovin’ let’s pour another glass!  
O wella wella wella Ooom!!* ”

“.....and you certainly can with the alc levels on this baby at only 9.2%! But don’t let the low alcohol fool you, as there are mountains of flavour and subtle nuances to be uncovered with each sip of a chilled glass of PIQ.

‘PIQ’, or Piquepoul, is the newest white wine from the Lienert stable. A fresh dry white akin to Eden Valley Riesling, but without all that mucking about in high altitude stuff. In a nutshell, Piquepoul is kind of like Riesling, but with a tantalising ocean mist character about it. Heralding from southern France, this crisp refreshing white has claimed ‘Official Oyster Wine’ status in its home country, such is the degree to which oysters and Piquepoul are joined at the hip. It does of course pair equally as well with mussels, abalone, clams and pipis!

Grown in our family’s vineyards, replete with beautiful red soils over a limestone base, the grapes bask in glorious sunny blue sky days in the mode of a budgie smuggler wearing surf life saver...albeit without the DHL branded rashie. We pick it nice and early to allow for retention of acidity and clean citrus flavours, which coincidentally also keeps the alcohol levels naturally low. The juice is fermented over 3 weeks at cool temperatures, and pressed as gently as one would a recently expired butterfly between the pages of a paperback edition of ‘Fifty Shades of Grey’, to extract only the most *PIQuant* of flavours and textures.

At the end of all of this grape squashing and fermenting and leaning against things in between trips to the local café or pub, we find ourselves with a magical grape based beverage showing a delicious citrus burst, lip smacking acidity, and a lovely saline mineral finish akin to sitting on the beach at sunset, albeit without the discomfort of half a beach of sand lodged in your butt crack.

The colour is very pale straw with brilliant green hues, and aromas of lime leaf and lemon zest, lemon curd, ocean mist, hints of stone fruit melon and oyster shell, even at a push some memories of mum’s freshly mowed lawn. The palate is mineral like, with a clean defined acid line giving an instant cooling freshness. The flavours are all lemon curd and lime leaf/ lime cordial – a touch textural, and with a delicate saline finish.

Even though it’s persisting down with rain as I write these tasting notes, each *schluck* (a secret Barossan word meaning ‘decent slug from the glass’) whisks me away to summer days, the blue skies of the Australian summer, a chilled glass of PIQ in hand, sitting on a beach with sand in your togs, a plate of freshly shucked oysters, sunset at 9pm, beach cricket with friends and family, and of course no work on Monday. PIQ is our ode to summer lovin’!

James Lienert, winemaker

