



Freya was the foremost goddess of ancient Germanic lands where the Riesling grape originated. This wine honours early German settlers who cultivated the first Riesling vine in the exemplary micro-climate of the Barossa's Eden Valley.

2022 FREYA Eden Valley Riesling

Wine Description

Bright citrus-blossom, white currant and elderflower aromas dominate the bouquet. A lively and flavoursome wine with mid-palate flesh, finishing with zest and crunchy acidity. A delicious wine, which is immediately enjoyable and will mature gracefully for many years to come.

Vintage 2022

A dry cool summer and average crop levels set Riesling up for great potential. A perfectly timed rainfall event at the beginning of veraison followed by a long run of warm days and cool nights through to harvest was the perfect scenario for producing pristine Riesling.

Viticulture

Our three Eden Valley vineyards contributed to the 2022 Freya Riesling blend.

Petney vineyard – 47% of blend, situated in the higher altitude High Eden defined sub-region. NS row orientation, NE aspect and altitude 520m. Vines 24 yrs, yielding 2.0 t/acre.

Roesler vineyard - 35% of the blend, situated in the cooler Craneford sub-region, in a small valley immediately to the west of the Eden Valley township. EW row orientation, E aspect and altitude 430m. Vines 40+yrs, yielding 2.0 t/acre.

Cranes Range vineyard - 18% of the blend, situated in the cooler Craneford sub-region of Eden Valley. EW row orientation, SE aspect and altitude 460m. Vines 40+yrs, yielding 1-1.5 t/acre.

These vineyards were all hand-harvested in the cool of the morning across 5 different picking dates between 15th March – 26th March 2022.

Winemaking

Post-harvest each Riesling block was kept separate and chilled to 6C, prior to being whole-bunch pressed with only the finest free-run juice retained. The juice was cold settled for 7 days before being racked clear to begin fermentation. Fermented cool between 12-14C for 3 weeks and then left for 3 months on yeast lees to build palate texture. The individual parcels were then blended and naturally stabilised before being bottled in late June 2022.

Wine Details

Alcohol: 12.5%

pH: 2.94

Total Acidity: 7.4 g/L

Riesling 100%

Residual Sugar: 2.58 g/L

Production: 1700 dozen

Cellaring Potential

Enjoy now until 2040