



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.

2019 FREYA Eden Valley Riesling

Wine Description

Alluring aromas of lime, melon and lemon-blossom are supported by a refined and fleshy mid-palate, which finishes with zest and crunchy acidity. A delicious wine, approachable upon release this wine will also mature very well for many years to come.

Vintage 2019

Lower than average yields were due to a very poor Eden Valley fruit set and one of the driest Spring and Summer periods on record. Despite the challenges of the dry conditions the cool evenings throughout the ripening and harvest period ensured some excellent flavour development and retention of natural acidity.

Viticulture

Two Eden Valley Riesling vineyards contributed to the 2019 Freya blend. The Cranes Range vineyard which is just over 50% of the blend is situated in the cooler Craneford section of Eden Valley and has a predominate east-west row orientation. The second vineyard which is just under 50% of the blend is from the Petney vineyard situated in the higher altitude High-Eden sub-region. These vineyards were all hand-harvested in the cool of the morning across 6 different picking dates and then chilled to a further 6°C before being gently pressed.

Winemaking

100% whole-bunch and berry pressed with only the finest pressings retained. The juice was settled cold and racked clear to begin fermentation. Fermented cool at 12-14C for 3 weeks before finishing sugar-dry. To promote palate texture the wine was held on yeast lees for a further 3 months before being bottled.

Vineyard | Region | Yield

Eden Valley – Craneford sub-region, 44 year-old vines; 1.5 t/acre

Eden Valley – High Eden sub region, 21 year-old vines; 1.0 t/acre

Harvest Date

Craneford Vineyard – 6th to 21st March 2019

High Eden Vineyard – 21st to 22nd March 2019

Wine Details

Alcohol: 11.5%

pH: 3.0

Total Acidity: 6.75 g/L

Riesling 100%

Residual Sugar: 2.0 g/L

Production: 1400 dozen

Cellaring Potential

Enjoy now until 2039