



*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.*

## 2021 FREYA Eden Valley Riesling

### Wine Description

Lifted hallmark lemon and lime aromas are flickered with hints of elderflower. A bright, refreshing palate with flesh, zest and crunchy acidity. This delicious wine, approachable upon release will mature gracefully for many years to come.

### Vintage 2021

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 2021 Freya Riesling blend.

**Cranes Range vineyard** - 43% 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.

**Petney vineyard** – 32% of blend, situated in the higher altitude High Eden defined sub-region. NS row orientation, NE aspect and altitude 520m. Vines 23 yrs, yielding 2.0 t/acre.

**Roesler vineyard** - 25% 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 t/acre.

These vineyards were all hand-harvested in the cool of the morning across 5 different picking dates between 22<sup>nd</sup> February – 10<sup>th</sup> March 2021.

### Winemaking

The harvested Riesling was chilled to 6C for 12 hours, prior to being whole-bunch pressed with only the finest free-run juice retained. Settled cold 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. Bottled in early June 2021.

### Wine Details

Alcohol: 12.5%

pH: 2.95

Total Acidity: 7.7 g/L

Riesling 100%

Residual Sugar: 2.53 g/L

Production: 1300 dozen

### Cellaring Potential

Enjoy now until 2040