



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.

2023 FREYA Eden Valley Riesling

Wine Description

Floral lemon blossom aromas lead to delicate citrus characters seamlessly backed by flinty notes. A long fine profile is well balanced with mid-palate flesh and zesty acidity typical of great dry Eden Valley Rieslings.

Vintage 2023

A cool and relatively damp spring contributed to developing healthy canopies and low crop levels. The period between veraison and harvest was cool and dry creating the perfect scenario for producing pristine Riesling with perfect natural acidity.

Viticulture

Our three Eden Valley vineyards contributed to the 2023 Freya Riesling blend.

Petney vineyard – Situated in the higher altitude High Eden defined sub-region. NS row orientation, NE aspect and altitude 520m. Vines 25 yrs, yielding 2.0 t/acre.

Roesler vineyard - 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 60+yrs, yielding 1.8 t/acre.

Cranes Range vineyard - Situated in the cooler Craneford sub-region of Eden Valley. EW row orientation, SE aspect and altitude 460m. Vines 45+yrs, yielding 1-1.5 t/acre.

These vineyards were all hand-harvested in the cool of the morning across 6 different picking dates between 15th March – 30th March 2023.

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 2023.

Wine Details

Alcohol: 12%

pH: 3.21

Total Acidity: 7.4 g/L

Riesling 100%

Residual Sugar: 3.89 g/L

Production: 1650 dozen

Cellaring Potential

Enjoy now until 2040