



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.

2018 FREYA Eden Valley Riesling

Wine Description

Perfumed lemon-blossom, lime and lavender aromas are supported by fleshy mid-palate flavours and Eden Valley crunchy acidity. A delicious wine, approachable upon release this wine will also mature very well for many years to come.

Vintage 2018

With average yields and a mild to warm summer lead up, ensured a perfect mid-March Riesling harvest. Eden Valley enjoyed fine, dry conditions with warm days and cool evenings throughout the ripening and harvest period. These climatic conditions ensured a balanced ripening, perfect for flavour development and for retention of high natural acidity.

Viticulture

There are three Eden Valley Riesling Vineyards that contribute to the 2018 Freya blend. Two are situated within the cooler sections of Eden Valley and have east-west row orientations. While the third is located in the much cooler, higher altitude High-Eden sub-region. The vineyards are all hand-harvested in the cool of the morning 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; 2.3 t/acre

Eden Valley – Central sub-region, 40 year-old vines; 2.5 t/acre

Eden Valley – High Eden sub region, 20 year-old vines; 1.9 t/acre

Harvest Date

Craneford Vineyard – 11th to 23rd March 2018

Central Vineyard – 12th to 13th March 2018

High Eden Vineyard – 8th March 2018

Wine Details

Alcohol: 12.5%

pH: 2.95

Total Acidity: 7.1 g/L

Riesling 100%

Residual Sugar: 2.5 g/L

Production: 1800 dozen

Cellaring Potential

Enjoy now until 2038