

Rieslingfreak

NO. 10

RIESLING 2021

Eden Valley (55%), Clare Valley (45%), Australia

Technical Notes

The 2021 vintage was a season of extremes. Spring gave us above average rainfall and was warm, while summer was cool and temperate. This combination was perfect for creating thriving grapevine canopies in the spring, and slow ripening of the grapes over summer. This combination encouraged full flavour development at lower levels of sugar accumulation, while maintaining higher acid levels in the fruit. Grapes were machine harvested at night and fruit was in the winery by morning – the preferred method for Riesling. Instead of pressing his Riesling, John uses a spin and drain method, where they spin the press every 10 minutes, to extract the free run juice – this ensures that the berries are treated very softly, whilst maintaining the purity of the juice. The juice then settled for about 5 days. Once the juice was clear, and solids were settled at the bottom of the tank, the wine was racked and the juice was ready for fermentation. The wine was then fermented at around 55 degrees for 10-12 days, until it reached his desired sugar level, at which point the wine was chilled and sulfured, to stop the ferment. The Riesling was then hot and cold stabilized, to remove all haze and crystals, before being filtered and bottled. Time lapse from harvest to bottling is roughly 3 months. Wine was released soon thereafter, in June.

UPC CODE: 858441006514

About this Wine

Rieslingfreak was established in 2009. John Hughes grew up on a family vineyard in the Clare Valley, South Australia, and has been driven by the versatility of the Riesling grape. His passion for Riesling was noted in his university days, where he always had a bottle or two of Riesling to share, and soon became known as the “Riesling Freak”. Rieslingfreak No.10 is considered the ultimate multi-regional blend that captures the very essence of the vintage and is the definitive expression of Riesling. The blend was originally created in 2017 to celebrate John and Belinda’s Wedding, initially only made to serve exclusively to family and friends on the big day. After deciding to release this wine as Rieslingfreak No.10, this blend has come to represent the very best of Rieslingfreak. Sourced from only the very best parcels from across the Clare and Eden Valleys, No.10 is only produced in minute amounts from the most exceptional vintages. This is an extremely limited release of only 20 dozen.

2021 Rieslingfreak No.10 is a blend of 55% Eden Valley and 45% Clare Valley, and is the perfect balance of luxurious richness and pure, refined elegance. The growing season for 2021 continued the theme of the past few years of being generally warm and dry, with the third warmest spring on record. Rainfall was slightly above average for September and October, ensuring good canopy growth, but the rains abated and were well below average in November creating perfectly mild conditions for flowering and ensuring above average crops. The warm spring gave way to a generally cool and dry summer, with the coolest average temperature since 2001-2002. This gave the vines and easy ride into vintage with low water stress and excellent fruit-set. Several discreet yet significant rain events in January and February kept canopies fresh without prolonged periods of humidity, meaning disease pressure was virtually negligible. As the grapes ripened, cool days and cold nights made for slow ripening, giving the grapes exceptional flavour development at low Baume.



Wine Analysis

Alcohol: 10.3%
Acidity: 7.3 g/l
pH: 2.8
Residual sugar: 1.6 g/l

- ✗ VEGAN FRIENDLY
- ✓ SUSTAINABLE
- ✗ ORGANIC
- ✗ BIODYNAMIC

Tasting Note

No.10 is a dry style of Riesling, showcasing the very best that South Australia has to offer. The unique complementary combination of Eden Valley and Clare Valley Riesling really shines in this super premium blend. The bouquet is deceptively restrained, a broodingly complex miasma of sweet spice, lemon zest, rose petals and Native Australian finger lime that entice you in and draw you close. The palate is equally seductive; enthralling in its silken subtlety, with a soft, velvety texture and gentle acidity that imparts a lithe elegance and graceful persistence to the finish. A wine of noble elegance and ultimate poise, Rieslingfreak No.10 will drink beautifully in the vibrancy of youth but will also reward many years of patient cellaring.

Scores/Reviews

97 pts James Suckling

This best-of-vintage, cross-regional blend has aromas of dried meadow flowers with some waxy notes and plenty of ripe citrus fruit, flint and spice. The elegant palate holds peach, pear and lemon flavor and delivers impressive drive and richness through the finish. Complex. Drink or hold. Screw cap.

