

Rieslingfreak

NO. 33

RIESLING 2021

Clare Valley, Australia



Technical Notes

The 2021 vintage was a season of extremes. Spring brought 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 flavor development at lower levels of sugar, while maintaining higher acid levels. Grapes were machine harvested at night and fruit was in the winery by morning – always preferred for Riesling. Instead of pressing his Riesling, John uses a spin and drain method, where they spin the press every 10 mins, to extract free run juice – this ensures that the berries are treated very softly, whilst maintaining the purity of the juice. The juice was then settled for 5 days. Once the juice was clear, and solids were settled, the wine was racked and the juice was 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 - about 3 months. Wine was released soon thereafter.

UPC CODE: 858441006859

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. 33 incorporates both his growers in the Clare Valley - Richard & Anne Hughes (John’s Parents) and Robert and Lyn Jaeschke from Polish Hill River. In 2020, it ends up being 74% Hughes family from White Hutt and 26% Jaeschke family from Polish Hill River. While wines from Clare Valley can be a little leaner and more austere, John worked hard to make this wine more supple in the mid palate and more immediately enjoyable – both with and without food. This is a limited release of only 224 dozen.

Wine Analysis

Alcohol: 10.6%
Acidity: 6.8 g/l
pH: 3.1
Residual sugar: 3.5 g/l

- VEGAN FRIENDLY
- SUSTAINABLE
- ORGANIC
- BIODYNAMIC

Tasting Note

This wine inhabits a unique space of finely balanced compatibility between the inherent richness and generosity of the fruit from the family vineyard in White Hutt, and the lean, mineral-driven elegance of the fruit from Polish Hill River. The 2021 No.33 is richly imbued with aromas of red apples, guava and Rainier cherry; with floral top-notes of rosewater and elderflower. The palate is softly textural and richly flavoured with apple, cloudberry and nectarine, while the bright natural acidity draws through to a crisp, clean finish. A wine of immediate appeal and absolute approachability, this wine is poised for ultimate enjoyment on release and complements a variety of cuisines.

Scores/Reviews

93 points James Suckling
Attractively fresh florals and lime, as well as pear, apple blossom and some more exotic spice notes. The palate has a richly fleshy feel with really generous peach, pear and lime flavors. Drink over the next five years. Screw cap.

