

Rieslingfreak

NO. 10

RIESLING 2023

Clare Valley (50%), Eden Valley (50%), Australia



Technical Notes

The 2023 Riesling vintage in South Australia was picture perfect. The highest spring rainfalls on record in 2022 were followed by a cool and temperate summer. A combination that delivered thriving canopies and slow ripening conditions through summer, encouraging full flavour development while maintaining higher acid levels in the fruit. Grapes were machine harvested at night and the fruit was in the winery by morning – the preferred method for Riesling. Instead of pressing, John uses a spin and drain method to extract the free run juice thus ensuring the berries are handled very gently to maintain the pristine purity of the juice. The juice is then settled for 5 days with solids falling to the bottom of the tank. The clear juice was racked and fermented at around 55 degrees for 10-12 days until reaching the desired sugar level at which point the wine was chilled and sulphured to stop the ferment. The Riesling was then heat and cold stabilized to remove all haze and crystals before being filtered and bottled in June.

About this Wine

Rieslingfreak is indeed 'a freak', and not simply because of its rarity as an Australian winemaker focused on a single variety. What raises Rieslingfreak beyond special to 'freak' status is an unconcealed passion for Riesling matched with an innate sensitivity to the versatility of the variety and the influence of a diverse vineyard landscape. This magical combination translates into a showcase of captivating wines of exquisite purity and elegance. And albeit an unintended consequence of John and Belinda Hughes' personal reverence for Riesling, the emerging reality is Rieslingfreak has become integral to the Riesling conversation in Australia.

This blend was created in 2017 to celebrate John and Belinda Hughes' wedding and served to family and friends on the big day. Sourced from only the very best parcels of fruit from across the Clare and Eden Valleys, No.10 is only produced in minute amounts from the most exceptional vintages. It has come to represent the very best of Rieslingfreak, considered the ultimate multiregional blend that captures the very essence of the vintage and is considered the definitive expression of South Australian Riesling. 2023 Rieslingfreak No.10 is a blend of 50% fruit sourced from Polish Hill River in the Clare Valley and 50% from Flaxman Valley, a high-altitude subregion in the Eden Valley. This is an extremely limited release of only 42 dozen.

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Wine Analysis

Alcohol: 11.9%
Acidity: 9.0 g/l
pH: 2.85
Residual sugar: 1.1 g/l

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

Tasting Note

No.10 is a dry Riesling that showcases how well the parcels of fruit from South Australia's Clare Valley and Eden Valley Riesling complement each other in this 50/50 blend. The wine effortlessly harmonises the chalky, silken subtlety of Polish Hill River with the unbridled potency and structural rigour of Flaxman Valley, creating a Riesling that is perfectly balanced with knife-edge precision. The bouquet is exquisitely perfumed - an enticing symphony of fresh lime, pink pomelo, lemongrass and rosewater. The palate is equally seductive - perfectly pure and pristine with a soft, velvety texture and gentle acidity that imparts a lithe elegance and graceful persistence to the finish. The ultimate expression of an exceptional Riesling vintage.

