

Rieslingfreak

Reverence of Riesling

NO. 2 RIESLING 2025

Polish Hill River, Clare Valley, Australia

Technical Notes

The lead-up to the 2025 vintage was exceptionally dry, with 2024 marking one of the driest and warmest years on record in South Australia. Expectations for a generous crop changed dramatically in late September when a severe frost swept through the Clare and Eden Valleys. Polish Hill River was particularly affected, with yields in the Jaeschke vineyard reduced by more than 70%. Fortunately, a secondary budburst produced a smaller crop of concentrated, high-quality fruit. Warm, dry conditions continued through summer, bringing harvest forward across South Australia. Rieslingfreak began picking on February 10, with all fruit received at the winery by the end of the month. Despite the challenging season, the fruit retained excellent flavour intensity and naturally high acidity. Fruit for the No. 2 was sourced from the Jaeschke family vineyard in Polish Hill River. Following harvest, the fruit was whole-bunch pressed with no skin contact and handled minimally throughout the winemaking process to preserve purity and regional character. The resulting wine is exceptionally dry, precise and mineral-driven, with vibrant natural acidity.

UPC Code: 8 58441 00684 2

About this Wine

Rieslingfreak is indeed a “freak,” with its entire focus devoted to a single grape variety. Founded by John Hughes in 2009, Rieslingfreak was born from a lifelong passion for Riesling and a desire to showcase the extraordinary versatility of the variety across South Australia’s finest growing regions. Today, John and Belinda Hughes produce a collection of Rieslings that explore differences in site, region and style while maintaining a distinct sense of purity and precision.

Rieslingfreak No.2 is a dry Riesling sourced from the Jaeschke family vineyard in Polish Hill River, approximately five kilometres southeast of the Clare township. Rob and Lyn Jaeschke purchased the vineyard from Penfolds in 2010, continuing the legacy of a site first planted in 1981 by Max Schubert of Penfolds Grange fame.

Situated approximately 1,500 feet above sea level, the vineyard is planted on grey-brown loam over sandy limestone and shale rock. The Riesling vines are approximately 15 years old, planted on 40-year-old rootstock. These lean, rocky soils and the cool conditions of Polish Hill River produce Rieslings renowned for their delicacy, mineral character, green apple and citrus flavours, and firm natural acidity. The Jaeschkes are also Certified Members of Sustainable Winegrowing Australia.



Wine Analysis

Alcohol: 11.8%

Acidity: 9.5 g/l

pH: 2.8

Residual Sugar: 0.96g/l

✓ **VEGAN FRIENDLY**

✓ **SUSTAINABLE**

✗ **ORGANIC**

✗ **BIODYNAMIC**

Tasting Note

Highly perfumed with aromas of green apple, jasmine, pomelo and fresh lime. The palate is crisp and finely textured, showing Granny Smith apple and yuzu alongside a distinctive talc-like minerality. Bright, electric acidity provides precision and exceptional length, carrying the wine to a clean, refreshing finish.

Awards / Reviews

“Expressive and tightly wound aromas of lime cordial, white pepper, jasmine, crushed stones, green mangoes and white peaches. The palate is mineral-driven, with bright acidity and stony tension driving notes of grapefruit, lemon pith and wet slate. Long and focused.”

- James Suckling, **95 points**

95 pts Halliday Wine Companion

94 pts Wine Enthusiast

93 pts Vinous

