



*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.*

## 2024 FREYA Eden Valley Riesling

### Wine Description

A focused bouquet of citrus-lime, white currant and a tinge of elderflower and spice. The palate is flavoursome and beautifully balanced with excellent intensity and refinement. A wine with life and zest, typical of great Eden Valley Rieslings.

### Vintage 2024

Healthy vines and average crop levels ripened slowly post veraison with an extended run of warm dry days and cool to cold nights. Pristine flavours, ample natural acidity and perfect sugar levels were presented at harvest.

### Viticulture

Our three Eden Valley vineyards contributed to the 2024 Freya Riesling blend.

***Petney vineyard*** – Situated in the higher altitude High Eden defined sub-region. NS row orientation, NE aspect and altitude 520m. Vines 25+yrs, yielding 2.0 t/acre.

***Roesler vineyard*** - Situated in the cooler Craneford sub-region, in a small valley immediately to the west of the Eden Valley township. EW row orientation, E aspect and altitude 430m. Vines 60+yrs, yielding 1.8 t/acre.

***Cranes Range vineyard*** - Situated in the cooler Craneford sub-region of Eden Valley. EW row orientation, SE aspect and altitude 460m. Vines 45+yrs, yielding 1-1.5 t/acre.

These vineyards were all hand-harvested in the cool of the morning across 8 different picking dates between 26<sup>th</sup> February – 13<sup>th</sup> March 2024.

### Winemaking

The fruit from each Riesling block was kept separate and chilled to 6C, prior to being whole-bunch pressed with only the finest free-run juice retained. The juice was cold settled for 7 days before being racked clear to begin fermentation. Fermented cool between 12-14°C for 2 weeks and then left for 4 months on yeast lees to build palate texture. The individual parcels were then blended and naturally stabilised before being bottled in late July 2024.

### 2024 Wine Details

Alcohol: 11.7%

pH: 3.05

Total Acidity: 6.90 g/L

Riesling 100%

Residual Sugar: 2.61 g/L

Production: 2000 dozen

### Cellaring Potential

Enjoy now until 2041