

Baron Hermann Von Rieben emigrated from Mecklenburg to South Australia in 1849. Six years later he built the Von Riebens Hotel on our property, which was a tourist haven for many. Every comfort and accommodation was more than one could expect near the majestic lagoon teeming with fish and bird life. These sites are a shared link to our history and sit serenely adjacent the vineyards which continue to thrive, producing this estate grown, aromatic wine.

**GRAPE**

Chardonnay

REGION

South Australia

VINTAGE & WINEMAKING

The 2025 vintage was shaped by a cool, wet spring in 2024, followed by a mild summer with cool nights. In the Riverland, these conditions brought early ripening, lower yields, and excellent natural acidity. Careful vineyard management helped preserve fruit quality during periods of heat. Grown on limestone soils, the grapes were handled gently to capture freshness and varietal purity.

ANALYSIS

Alcohol	13%
pH	3.3
Titrateable Acidity	5.1 g/L

**COLOUR**

Pale gold with green hues, bright and clear in the glass.

NOSE

Vibrant aromas of lime zest, white stone fruit, and creamy vanilla, layered with white chocolate and a touch of minerality.

PALATE

Fresh and vibrant, with citrus, passionfruit, and orchard fruits supported by a soft, rounded texture. Bright grapefruit notes bring lift and drive through to a zesty, lingering finish. Subtle mineral tones provide balance and finesse.

FOOD MATCH

Perfect with grilled barramundi and mango salsa, or a fresh cheese board featuring Brie and goat cheese.

CELLARING

Best enjoyed now or cellared for up to 3 years.

