

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.



GRAPES

Shiraz

REGION

South Australia

VINIFICATION & WINEMAKING

In 2022, the vineyard experienced primarily mild and cooler growing conditions. The timely arrival of September rainfall further supported the growing season, resulting in consistent fruit maturation. Careful monitoring of the ripening process enabled us to pick the fruit at its optimal stage, yielding a balanced wine.

ANALYSIS

Alcohol	14.5%
pH	3.7
Titrateable Acidity	5.4



COLOUR

Bright ruby red colour.

NOSE

It displays ripe and fragrant aromas of mulberry and strawberry, complemented by subtle hints of spiciness.

PALATE

The rich flavours of blueberry and blackcurrant are balanced by silky tannins, delivering a tasty and lingering finish.

FOOD MATCH

Slow cooked lamb with smashed potatoes or barbeque beef ribs.

