



Reverence of Riesling

2021 Rieslingfreak No.55 Clare Valley Growers Riesling "Off-Dry"

2021 Vintage

The growing season for 2021 continued the theme of the past few years of being generally warm and dry, with the third warmest spring on record. Rainfall was slightly above average for September and October, ensuring good canopy growth, but the rains abated and were well below average in November creating perfectly mild conditions for flowering and ensuring above average crops. The warm spring gave way to a generally cool and dry summer, with the coolest average temperature since 2001-2002. This gave the vines and easy ride into vintage with low water stress and excellent fruit-set. Several discreet yet significant rain events in January and February kept canopies fresh without prolonged periods of humidity, meaning disease pressure was virtually negligible. As the grapes ripened, cool days and cold nights made for slow ripening, giving the grapes exceptional flavour development at low Baume.

2021 Rieslingfreak No.55 Clare Valley Growers Off-Dry Riesling

The No.55 is a showcase of our Clare Valley vineyards; our family vineyard from White Hutt, and the Jaeschke family from Polish Hill River. This wine is an off-dry expression of the finely balanced compatibility between the inherent richness and generosity of the fruit from the family vineyard in White Hutt, and the lean, mineral-driven elegance of the fruit from Polish Hill River.

A year like 2021 with an abundance of natural acidity in the grapes, makes for a perfect vintage for exquisitely balanced Off Dry Rieslings. The 2021 No.55 is richly imbued with aromas of red apple, ruby grapefruit and rockmelon, accented with the sweetly-spiced notes of crystalised ginger and peach cobbler. The palate is softly textural and richly flavoured with notes of fresh nectarine and apple & rhubarb crumble. The natural sweetness of this off-dry style adds an unctuous richness to the mid-palate, while the driving natural acidity imparts a crisp, clean finish. A wine of immediate appeal and absolute approachability, this wine is poised for ultimate enjoyment on release and complements a variety of cuisines.

pH: 3.15 TA: 6.8 g/L Alc: 10.6 %v/v Sugar: 13.5g/L