

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

Chardonnay

REGION

South Australia

VINIFICATION & WINEMAKING

The 2023 vintage experienced notably cooler temperatures that extended well into April, marking it one of the latest vintages on record. These unique climatic conditions fostered a gradual and delicate ripening process for the fruit, ultimately showcasing wines with a distinct vibrancy and refined character. This year proved particularly favourable for vibrant hues and captivating aromas to shine through.

ANALYSIS

Alcohol	13.5%
pH	3.3
Titrateable Acidity	5.3



COLOUR

Shiny white gold shimmer.

NOSE

Delicately expressed, revealing notes of lemon, lime and tropical fruits.

PALATE

A beautifully rounded palate presents vibrant, youthful fruit flavours accompanied by bright acidity and minerality, culminating in a lingering finish.

FOOD MATCH

Seared salmon with a green salad or a savory chicken and vegetable pie.

