



Rieslingfreak

Est. 2009

Reverence of Riesling

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INTRODUCING RIESLINGFREAK

Rieslingfreak is the inspiration of John Hughes. The first vintage of Rieslingfreak was in 2009, with a single vineyard Clare Valley Riesling. Since then, the label has expanded to include Eden Valley and Polish Hill River regions. Together with traditional dry Rieslings, Rieslingfreak also showcases this versatile grape in off dry, Kabinett, sparkling and fortified styles.

Our philosophy is to represent the hallmarks of a single region with our one iconic winemaking style. Each Rieslingfreak wine is allocated an individual number. This number represents not only the region in which the fruit was grown, but also the style and technical specifications which the wine is made.

WINEMAKER



Owner and winemaker of Rieslingfreak, John Hughes' love of Riesling began early with a childhood spent on the family vineyard in Penwortham, in the heart of the Clare Valley. In 1998 the family purchased another vineyard in White Hutt, just north of the Clare township, and John's future was sealed.

John's father, Richard Hughes, was responsible for an early interest in wine, sharing many exceptional aged Clare Valley Rieslings which developed John's appreciation for the grape. As he grew up, John's interest led him to discover Rieslings from around the world further fuelling his passion for the variety.

TASTING ROOM



The home of Rieslingfreak is situated in Tanunda in what the locals call The Old Barn. A beautiful 1861 stone build that captures all the charm and history of the Barossa and surrounds.

Tastings by Appointment Only. Please call or email Mark on 0406 427 500 mark@rieslingfreak.com.

VINEYARD : CLARE VALLEY



The Clare Valley vineyard is situated in White Hutt just 3 kms north of the Clare township. The vineyard is owned by John's family, and managed by his parents Richard and Anne Hughes. Situated on the flats in the middle of a valley, White Hutt vineyard has its own very unique microclimate. The vineyard is planted on heavy loam and red terra rossa soil, with limestone underlining. It is situated 500 m above sea level, with an average rainfall of 550 mm. The vineyard contains five individual Riesling sites, showcasing two different clones, which allows for hand selection of the grapes for the individual Rieslingfreak labels, ensuring each wine is different, yet truly representative of both style and region.

VINEYARD : POLISH HILL RIVER



The Polish Hill River Vineyard was acquired by Rob and Lyn Jaeschke in 2010, and is known locally as the Hill River Vineyard. With Max Schubert planting the first vines on the property in 1981, the vineyard was destined for big things. Situated in Polish Hill River, approximately 5 kms south-east of the Clare township, the vineyard is planted on grey brown loam, over sandy limestone and shale rock. Planted 460 m above sea level the average rainfall is 625 mm.

VINEYARD : EDEN VALLEY



Fruit for the Eden Valley wine is sourced from three vineyards situated between Eden Valley and Flaxman's Valley. Two vineyards in Flaxman Valley, being Ben Zander and Michael Mason. Milton Tscharke has a small vineyard situated in the heart of the Eden Valley. The vineyards are situated approximately 500m above sea level, and an average yearly rainfall of 650mm. The soils vary from shallow grey sandy loam over shale rock, to loam soil over light medium clay, with high quartz rock and gravel content. Each vineyard contributing something different to the No.4 Eden Valley Riesling.



No.1

REGION: VARIES
STYLE: DRY

Rieslingfreak No.1 is only made in superior vintages. The vineyard varies, with the site and grapes selected based on the season. The grapes are hand-picked, then chilled prior to whole bunch pressing. The juice is then settled, prior to being wild fermented in a large 1500L barrel. The wine being made in a refined way, but also displaying textures and complexities. The wine will cellar and reward for many years.



No.2

REGION: POLISH HILL RIVER
STYLE: DRY

Rieslingfreak No.2 is a dry Riesling, showcasing many of the refinements typical of the Polish Hill River region. The limestone and shale rock soil profile is reflected in the Riesling with mineral and slate notes, underlying fresh citrus characters, predominantly lemon and grapefruit. Wines from this vineyard can be consumed upon release, or cellared for many years.



No.3

REGION: CLARE VALLEY
STYLE: DRY

Rieslingfreak No.3 is harvested from the family vineyard. The heavy red clay soils contribute to the fruit intensity of this wine, providing a fruit driven style of Riesling. Being from Clare, the wine has classic flavours of ripe lemon and lime and some tropical fruit notes. The Riesling drinks well young, but will also reward with cellaring.



No.4

REGION: EDEN VALLEY
STYLE: DRY

Eden Valley Rieslings often showcase delicacy and refinement. Rieslingfreak No.4 typically demonstrates this, with aromas of citrus, talcum powder and white blossom, and flavours of brown lime and lemon, with a background of sweet spice. The wine drinks well young, but will reward with cellaring.



No.5

REGION: CLARE VALLEY
STYLE: OFF DRY

Rieslingfreak No.5, like No.3 is made from the family vineyard, but with the grapes harvested from a site with lighter soils thereby providing a lighter style of wine. Rieslingfreak No.5 is harvested earlier in the season, to provide a wine that has slightly less alcohol. Being 'off dry' the sugar level can vary each vintage, depending upon the season, normally between 11-15 g/L. The sugar is balanced nicely with the acid, providing a fruit driven style with a hint of sweetness. The wine drinks well on release, or will reward with cellaring.



No.6

REGION: CLARE VALLEY
STYLE: DRY & AGED

Rieslingfreak No.6 is also made from the family vineyard. Harvested from the same block as the No.5, the wine is fermented dry, and made in a style that will allow it to cellar for many years. The wine is released at 5 years of age. This careful cellaring slowly develops the wine to show notes of butter, toast and ripe citrus flavours. The No. 6 is intended for enjoyment upon release, but will also reward with further cellaring.



No.7

REGION: CLARE VALLEY
STYLE: FORTIFIED

Rieslingfreak No.7 is made from the family vineyards and harvested at the same time as Rieslingfreak No.3. The juice is only partially fermented to 7-8 baume (approx. 140 g/L sugar) and then fortified using 3 year old brandy spirit. The wine is then stored in old oak casks to develop prior to bottling. The wine looks similar to a white port, whilst still retaining the aromatics and flavours typical of Riesling.



No.8

REGION: POLISH HILL RIVER
STYLE: KABINETT (SWEET)

Rieslingfreak No.8 is harvested from the Polish Hill River vineyard, which was selected for its generous water holding, which provides for large vigorous vines and big berries, which are perfect for this style of wine. Rieslingfreak No.8 is made in the style of a German Kabinett. The grapes are harvested early, allowing low alcohol, and a high sugar content in the wine. The sugar is then balanced by the large amount of natural acid still in the grapes. The wine can be consumed upon release, or will reward with many years of cellaring.



No.9

REGION: CLARE VALLEY
STYLE: SEKT (SPARKLING)

Rieslingfreak No.9 is also made from the family vineyards, but with the fruit selected from the coolest site that experiences slow ripening, to provide high natural acidity. Rieslingfreak No.9 Sekt Riesling is made in the style Méthode Traditionelle, from grapes harvested early and fermented dry. The wine is then left on lees for a short period of time to develop complex flavours, prior to secondary fermentation in bottle. The wine is again stored on yeast lees and cellared for a period of time, normally around 24 to 30 months, prior to disgorgement. The wine is a dry style, which shows good Riesling aromatics together with yeasty notes.



No.10

REGION: BLEND OF REGIONS
STYLE: DRY

Rieslingfreak No.10 is a blend of vineyards and regions. Originating in 2017, Rieslingfreak No.10 was discovered by chance. This wine was made, whilst John and Belinda were creating their 'wedding wine'. Coming up with their wedding blend, a 'wow' factor was had by both, when they discovered a multi regional blend was the wine of choice. After drinking a bottle, Belinda came up with the idea of Rieslingfreak No.10. This Riesling is now made as the wine, in which they believe best reflects the vintage.

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