

Rieslingfreak

Reverence of Riesling

2026 Rieslingfreak No.3 Clare Valley Riesling

2026 Vintage

In the lead up to the 2026 harvest, the drought conditions that had plagued the first half of 2025, were somewhat compensated by higher than average Spring rains which encouraged good early canopy growth in the vineyards. Colder and wetter conditions through November delayed flowering and fruit set, setting the early agenda for what was to be a relatively late harvest. As summer arrived, an extended period of dry weather with warmer than average temperatures, meant that sun protection and judicious irrigation was paramount throughout the ripening period, but proved perfect conditions for slow and steady ripening – the typical harbingers of an outstanding year for Riesling.

Vintage officially commenced on the 5th of March – a full four weeks later than in 2025. Five days later the summer drought broke in spectacular fashion, with almost 90mm of rain falling in 48 hours. While the effects of this unprecedented rain event were felt across both Clare and Eden Valleys, quick response by our growers and cool heads in the winery were paramount to ensure that grape quality was maintained; and by the time the last of the juices made their way into ferment they were among the purest expressions of Riesling the Freaks have ever seen.

While 2026 certainly put winemaking skills to the test, the entire range of Rieslingfreak Rieslings are a remarkable expression of refined elegance, purity, power, and poise. The almost perfect growing conditions leading into harvest clearly determined the quality and style potential, which endured the impact of the late season rains to deliver a sensational selection of distinct and distinguished Rieslings.

2026 Rieslingfreak No.3 Clare Valley Riesling

The No.3 is harvested primarily from the family vineyard, situated in White Hutt, Clare Valley. The grapes are grown on heavy red clay soils that are rich in nutrients and have significant water holding capacity. These classic Terra Rossa soils are responsible for the rich flavours and generous palate weight that has become the hallmark of the No.3.

The family vineyard in White Hutt always produces wines of great generosity, and the 2026 No.3 is a uniquely balanced wine that exhibits both richness and delicacy. The nose is richly seductive with aromas of Meyer lemon, tangelo, and fresh nectarines. The palate is intensely flavoured with zesty citrus-driven flavours of lemon and pink grapefruit, complemented by rich fruity notes of rockmelon, guava and papaya. The lusciously flavoured palate is classically generous yet deceptively delicate, deftly bound by a tight line of crisp acidity that carries through to a long, zesty finish.

Alc: 10.9%

Residual Sugar: 0.83g/L

pH: 2.73

TA: 8.8g/L

