



## RIEBKE

### 2021 SHIRAZ

The Riebke family grow outstanding quality fruit on old, low yielding Barossa Valley vines... something they've been doing for six generations. For their faith in what we do and their assistance in the birth and growth of Teusner Wines, we'll be forever thankful.

The soils on which the Riebke vineyards are planted are predominantly composed of ancient, weathered material, typically rich in clay, loam and ironstone. These diverse soil components contribute to the vineyard's unique terroir and are ideal for cultivating premium quality Shiraz grapes.

Due to their slight elevation, sitting approx. 280m above sea level, the Riebke vineyards ripen later than most in the Barossa Valley which contributes to the fine and elegant characters typical in the wines produced.

### VINTAGE

The 2021 vintage was near perfection in the Valley, coincidentally my twentieth for Teusner Wines, and the outstanding ripening conditions that prevailed produced fruit that resonated freshness and vitality.

Produced from Shiraz grapes sourced from the Riebke family vineyards in the Barossa Valley's north at Ebenezer, where the family has been farming for six generations now.

Fermented cool and pumped over by hand in a range of open-fermenters, the wine is then matured in seasoned French oak Hogsheads for 12 months prior to blending.

### TASTING

The Riebke Shiraz displays the hallmark Barossa fruit characters – satsuma plum, dark cherry and wooded spices. We've taken it easy on the oak to allow the rich dark fruit to take center stage. This is a plush, vibrant wine of immense generosity and, in my opinion, incredible value.

Thanks again to mother nature and the amazing Riebke family!

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*Inky in appearance, opaque. Dark, brooding aromas of plum, mulberry, chocolate, liqueured cherry and sweet spice. Powerful, darkly fruited and opulent in flavour. There's real weight and force of fruit, but the savoury, drying tannins and bright acidity do a sterling job in maintaining balance and cut.*

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Aaron Brasher – The Real Review. 8 Oct 2023.

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<b>VARIETY</b>	100% Shiraz
<b>SUB-REGIONS</b>	Ebenezer
<b>HARVEST</b>	30th March – 7th April
<b>MATURATION</b>	Seasoned for 12 months in French oak
<b>ANALYSIS</b>	pH 3.56 TA 6.0 g/L 14.8% ALC/VOL
<b>CELLAR</b>	5+ years