

Proterō



Adelaide Hills
Riesling

2025

"I like Riesling and think our part of the Adelaide Hills with its altitude, cool air and granite soils ideal for growing the variety. We took a chance, pulling out young Chardonnay and planting Riesling, but I think we'll be proved correct, Riesling is at home in the Adelaide Hills." SCP

Vineyard / Peramangk Country, Kenton Valley ,
Adelaide Hills.

Clones / Gessenheim clones: GM198 &
GM239.

Block / Block 3, planted in 2020 on own roots.

Growing Season / The driest season in living memory. Average winter rain was followed by a dry spring and a reasonably mild summer with one heat spike in early March, all fine if you had access to water. Good flowering and set was followed by an average season with no disease pressure. Vintage was two to three weeks earlier than average. A terrific vintage for the Adelaide Hills.

Harvest / 1st of March - 6 tonnes by hand.

Process / De-stemmed and gently pressed. Settled in tank for 14 days before inoculation with an Austrian yeast culture. Fermentation lasted 4 weeks.

Maturation / Settled in tank post fermentation for 4 weeks before racking and stabilisation. Settled in tank again and racked before bottling.

Bottled / Early August 2025

Aroma / Alpine | Spice | Native. Apple and spice in a field of native flowers. Yeast buns and streudel speak to the varietal heritage but hibiscus, candied fruit drops, rain clouds and petrichor feel at home.

Flavour / Varietal | Energetic | Confident. Pomme fruits on entry followed by brown lime and baking spice. Talc and dusty roads pepper the fruit on the back palate.

Texture / Silky and aromatic, this is not your standard Australian Riesling. The tone is expansive rather than fine and linear spreading then tapering on the finish to a long fine point.

Cellar / Approachable and appealing now with a future in the cellar if you can, try five years for extra complexity.

Try With / Nettle & pink peppercorn risotto from tipo 00 The pasta cookbook by Andreas Papadakis (you may need more than one bottle!)

ALC: % 12.5

PH: 3.1

TA: 5.9

Varieties suited to the landscape, the region and this place, Proterō