



1847 WINERY PAPPY' S PADDOCK CLARE VALLEY REISLING 2024

OVERVIEW

Pappy' s Paddock is a tribute to Gustav Gramp, the second-generation custodian of the 1847 Estate. Recognising the potential of a small parcel of land, Gustav selected it as the ideal site for premium vineyard planting. His sons, Hugo and Fred, later named it "Pappy' s Paddock" in his honour, planting vines to carry forward his legacy. Today, this wine continues to reflect the Gramp family' s deep respect for the land, their commitment to quality, and the enduring bond between generations. Each bottle from Pappy' s Paddock captures the spirit of tradition, craftsmanship, and the vineyard that started it all.

VARIETY

Riesling

TECHNICAL INFORMATION

Alcohol: 12% | Volum: 750ml | Region: Clare Valley

VINTAGE REPORT

The 2024 vintage in Clare Valley faced challenges but resulted in high-quality wines. A dry winter and spring led to early budburst and flowering, followed by rainfall that replenished soil moisture ahead of a dry summer and autumn, providing ideal ripening conditions. Despite a frost event in October reducing overall yields, Riesling showcased classic freshness and precision, while red varieties benefited from extended hang time, enhancing complexity. Overall, the 2024 wines are characterized by freshness, vibrancy, and intense flavors, reflecting excellent quality.

WINEMAKING

The wine was made in the traditional white wine reductive winemaking. The fruit was picked early in the morning, crushed/destemmed and the juice was then clarified and fermented at a steady and relatively low temperature for 2 weeks. The resulting wine was heat and cold stabilized to the industry standard levels before filtration.

TASTING NOTE

This exquisite Riesling from Clare Valley showcases the region's renowned elegance and purity. Bright and refreshing, it opens with vibrant aromas of lime blossom, citrus zest, and green apple. The palate is crisp and lively, revealing layers of juicy lemon, grapefruit, and subtle minerality. A balanced acidity enhances the wine's freshness, leading to a long, clean, and zesty finish. Best served at 10-12° C.



Peaking Time
From Now-2045

