

2025 POLISH HILL RIVER RIESLING

PAULETT'S CLARE VALLEY RANGE WINES



COLOUR

Pale green straw

NOSE

An invigorating bouquet of green apple and fresh jasmine, lifted by a zesty hint of scratched lime skin. Underneath, a thread of mineral flint adds precision and a sense of place.

PALATE

Taut and precise, the palate opens with a burst of kaffir lime, fresh-cut lime, and zesty citrus rind, delivering juicy, mouth-watering vibrancy. Layers of Granny Smith apple add crisp, tart juiciness, while underlying tones of slate and wet stone bring a cool, mineral edge. Bright natural acidity drives a distinctive linear structure, offering excellent balance and leading to a long, lingering finish.

WINEMAKING

Machine-harvested, destemmed, and gently pressed, taking only the free-run juice. Fermented in stainless steel using a neutral yeast strain. Stabilised, filtered, and bottled young to capture the purity of Riesling.

FOOD PAIRING

Pairs beautifully with fresh seafood such as oysters, prawns, fresh whiting, and lighter white meats like lemongrass chicken or quail.

VINTAGE

The season began with one of the driest winters on record, leaving minimal subsoil moisture at bud burst. Early frosts affected parts of our Polish Hill River vineyards, though the timing allowed the vines to recover and produce fruit. A small amount of spring rain offered some relief, but summer was hot and dry with little to no rainfall. The result was an early, short and compact harvest, free from rain interruptions and disease pressure. Whites were picked early, retaining natural acidity, freshness and fruit purity, while the reds show exceptional colour and bold, concentrated flavours.

AWARDS & ACCOLADES

96 Points | The Vintage Journal, South Australian Wine Guide - SA Wine Guide 2026

Silver 92 | 2025 NZ International Wine Show

QUICK NOTES

Variety:

100% Riesling

Fruit Source:

Polish Hill River in the Clare Valley

Bottled:

July 2025

Alcohol:

11.0%

Standard Drinks:

6.5

pH:

2.91

Reducing Sugar:

3.2 g/L

Cellaring:

Drink now or be rewarded with 10-15 years bottle development