

From vineyards etched into diverse landscapes, Calcannia's wines are defined by place and varietal. Sourced from select single vineyards across South Australia, each wine reflects its site and season. Fruit-forward and expressive, they capture regional character. Distinctive soils and shifting temperatures preserve acidity, structure, and balance -honest reflections of land, grape and growing conditions.

GRAPES

Riesling

REGION

Clare Valley

VINIFICATION & WINEMAKING

The 2024 vintage began with a relatively dry winter and early spring, leading to an early budburst and flowering. Pre-Christmas rains brought vibrant and fresh flavours. Ideal harvest weather ensured a balanced crop. The Riesling grapes were gently crushed and destemmed via a must chiller preserving the fresh flavours before pressing into refrigerated stainless steel tanks. After five days of settling, the clear juice was racked off the lees, inoculated with yeast, and fermented at a cool 12-14°C to maintain bright citrus aromas. Following fermentation, the wine was heat and cold stabilized to prepare it for packaging.

ANALYSIS

Alcohol	11.5%
pH	2.9
Titrateable Acidity	6.5



COLOUR

Pale lemon with subtle golden highlights.

NOSE

Vibrant tropical notes of passionfruit and pineapple mingle with citrus blossom and honeysuckle.

PALATE

A vibrant and refreshing wine featuring layers of lemon, lime and grapefruit pith. Its minerality and sherbet-like acidity provide a crisp and clean flow. The finish is long and lingering, with notes of green apple and quince.

FOOD MATCH

Vietnamese spring rolls, or grilled scallops.

AWARDS

SILVER (4 STARS) - The Real Review 2025

BRONZE - London Wine Competition 2025

93 POINTS - Sam Kim, Wine Orbit, July 2025

It's finely scented on the nose, with notes of crunchy apple, lemon peel, and lime cordial, followed by a lively palate that's juicy and linear. Delicately expressed with excellent structure and balance. At its best: 2026 to 2034.

