

2018



ESTATE RIESLING



WINEMAKING

In addition to vineyard sorting, a second stage of bunch and berry sorting occurs at the cellar to eliminate all traces of rot. Limited skin contact prior to fermentation. Pressing is always gentle. Only free run juice is fermented. After settling, the juice is fermented using a selected yeast culture. Fermentation is stopped on some of the wine, generally the batches with the highest acidity. The wine with lower sugar levels is left on the lees this adds a creamy texture to the wine. The wine is then blended, stabilized and prepared for bottling. 25% fermented in large 2500 l oval oak vats.

TASTING NOTES

The colour is pale, with a beautiful green apple tint. The nose shows fresh green apple, apple blossom, beeswax and fynbos honey notes. The palate is crisp and clean – lemon sorbet-like. There is a great interplay between the naturally retained residual sugar and the acidity. Generally regarded as restrained, it displays typical Riesling 'nervousness'. The mineral core, which is linked to the shale rich soils in which the vines grow, astounds. It is the reason for the wine structure and the lingering after taste. Perfect hot weather wine – very refreshing.

FOOD PAIRING

Gorgonzola and roasted sweet potato salad with honey dressing. Pan fried prawns with paprika, toasted sesame and yoghurt dressing. Roast pork chops with pomegranate and coriander salsa

VINEYARDS AND VINES

Most the grapes for this vintage came from the 29-year-old Riesling block with a small percentage from the younger blocks. The soil in the older block varies from a 'ferricrete' top layer (surficial sand and gravel masses) on decomposed Bokkeveld Shale and/or light clay. The younger blocks are also on duplex soils, but dominated by shale. The average gradient is 1:7 and height above sea level is 300 meters.

HARVEST REPORT

Weather conditions leading to the 2017 harvest was very dry season but not warm, we have quite a big diurnal difference due to our altitude, thus the evenings was cool and days moderate during harvest. Due to the dry summer, harvesting was quite early, starting on the 10th of February and finishing the 15th of March. Picking of the grapes took place at night – starting at 10 in the evening to ensure the grapes are cool.

RECENT REWARDS AND RECOGNITION

– Tim Atkin 2017 – 93 Points

100% Riesling | Release Date June 2019 |
Production 2 600 cases (x12)

Alcohol 12.5% | Total Acidity 7.9 g/l |
Residual Sugar 19.6 g/l | pH 3.04

