

ESTATE RIESLING 2020

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.

WINEMAKING

In addition to vineyard sorting, a second stage of bunch and berry sorting occurs at the cellar to eliminate all traces of rot. After the grapes are pressed and the juice settled, the juice is fermented using selected yeast cultures. Grapes from different block on the estate is fermented separately and 30% of the wine is fermented in large 2500L oval oak vats. Fermentation is stopped on a portion of the wine which will be blended back later to give the wine its natural sweetness.

The rest of the wine is fermented dry and left on the fine lees which helps add complexity to the wine. The wine is blended and stabilized in preparation for bottling.

VINEYARDS AND VINES

Most the grapes for this vintage came from the 33-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 2020 harvest was a dry season but not warm, we have quite a big diurnal difference due to our altitude, thus the evenings were cool and days moderate during harvest. Harvesting of the Riesling grapes was from the 20th of February till the 4th of March.

