

ALTYDGEDACHT WEISSER RIESLING 2015

Vineyard:

Dry-land vineyards with Hutton soils and trellised hedges. Average age of vineyards – 28 years.

Vinification:

The grapes were handpicked in the cool morning hours at 23.5 °Balling. After harvest, the grapes were cooled overnight to 10 °C prior to vinification. The grapes were sorted, de-stemmed, crushed, pressed and allowed to cold settle for two days. A portion of botrytised grapes were allowed through on the sorting table. The juice was cold-fermented at 12 °C using VIN13. After fermentation, the wine was left on the lees for a period of three months for the development of flavour and mouthfeel.

Tasting notes:

One of the few examples of a dry Weisser Riesling in South Africa. A delicate, fruit-laden wine expressing cultivar characteristics of melon and white pear. Refreshing on its own, this wine will make the ideal partner to smoked meats.

Accolades: 2013 vintage: Just Riesling Trophy: Best Riesling (Old Mutual Trophy Wine Show 2014, score 95/100)
2012 vintage: Gold Medal (Michelangelo International Wine Awards 2012)

Analysis:

Alcohol	13.19	%
Total extract	22.6	g/l
Residual sugar	4.9	g/l
Total acidity	7.0	g/l
pH	3.02	
Total SO₂	121	mg/l