

## Rhebokskloof Weisser Riesling 2005 (Special Late Harvest)

### Veritas 2005 -Bronze

This special late harvest Weisser Riesling is floral and fruity on the nose with a good balance of fruit sugar acid on the palate.

It is the ideal complement for chicken or spicy dishes.

**variety :** Weisser Riesling | 100% Weisser Riesling

**winery :** Rhebokskloof Wine Estate

**winemaker :** Daniel Langenhoven

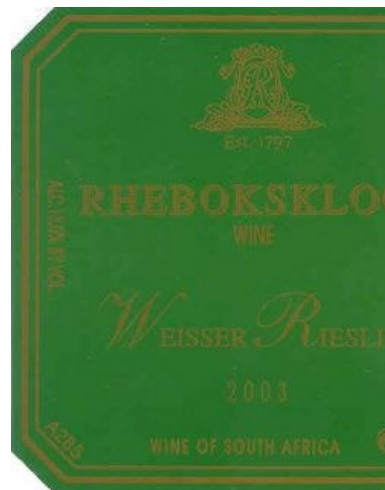
**wine of origin :** Coastal

**analysis :** alc : 12.75 % vol    rs : 38.0 g/l    pH : 3.21    ta : 6.03 g/l    so2 : 144 mg/l  
fso2 : 41 mg/l

**type :** White    **style :** Sweet

**pack :** Bottle

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**in the vineyard :** Soil type: Oakleaf

**Age:** The Weisser Riesling was planted in 1988

**Slope:** The block is north-easterly facing

**about the harvest:** The grapes were harvested at 25,2° Balling on 21 February 2005.

The grapes were harvested into bins and transported to the cellar immediately.

**Harvesting date:** 21 February 2005

**Tons per hectare:** 6 tons per hectare.

**in the cellar :** After being destalked the skins and juice stayed in contact for 24 hours.

The juice was pumped to stainless steel tanks and the skins transferred to the press.

The pressed juice was added to the juice in the stainless steel tanks. The juice was

then inoculated with yeast for fermentation and fermented dry at 12 - 14°C. After

fermentation there was months lees contact. Thereafter it was cold stabilised and

filtered and bottled.

**Bottling Date:** 24 April 2005

**Packaging:** 24 x 375ml horizontally packed

**Quantity produced:** 10,437 x 375ml