

Boland Riesling 2004

The early settlers made a mistake when they called this variety Riesling, which is in fact Cruchen blanc. It later came to be known as Cape Riesling or SA Riesling. Despite the problem of having an identity crisis, these grapes produce an elegant dry wine with finely balanced flavours of fresh hay and apple, which follows through on the palate.

variety : Riesling | Riesling

winery : Boland Cellar

winemaker : Altus le Roux & Team

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 2.79 g/l pH : 3.29 ta : 5.59 g/l

type : White

pack : Bottle



in the vineyard : Average age of Vine: 20 - 25 years

Method of Harvest: Handpicked

Harvest Date: Mid March

Climatic region: Paardeberg & Klipheuwel

Yield: 10-12 tons per hectare

Soils: Swartland Soil Type

Altitude: 160-220m above sea level

Trellis: 3 wire hedge

Pruning: Spur pruned

about the harvest: The grapes are pre-cooled and removed from the skins.

in the cellar : The juice is settled and the free-run portion is cold-fermented. After fermenting dry, the wine is left on its lees for six weeks. The wine is blended and matured under cool conditions.