

## Slanghoek Private Selection Riesling Semillon 2005

A blend of two of the Cape's best-known white cultivars. Unwooded and exceptionally well balanced. Light and dry on the palate with green pepper aftertaste.

**variety** : Weisser Riesling | 50% Riesling, 50% Semillon

**winery** : Slanghoek Cellar

**winemaker** : Pieter Carstens & Team

**wine of origin** : Slanghoek

**analysis** : alc : 11.51 % vol   rs : 1.8 g/l   pH : 3.23   ta : 6.6 g/l   va : 0.21 g/l   so2 :  
107 mg/l   fso2 : 45 mg/l

**type** : White   **style** : Dry   **body** : Medium

**pack** : Bottle

**in the vineyard** : Supplier: Riesling - P. Hugo & Semillon - P.P. du Toit

Appellation: Slanghoek

Area planted: Riesling - 5,95 ha & Semillon - 2,84 ha

Age of vines: Riesling - 13 years & Semillon - 8 years

Rootstock: Riesling - Ramsey & Semillon - USVIT 8-7

Clone: Riesling - unknown & Semillon - GD 121

Trellis system: Riesling - 5-wire Perold & Semillon - 3-wire hedge

Irrigation: Riesling - micro & Semillon - micro

Vine densit: Riesling - 3,030 / ha & Semillon - 3,333 / ha

Soil: Riesling - dark alluvial & Semillon - deep, dark alluvial

Climate: Continental

**about the harvest**: Date: Riesling - 20 March 2005 & Semillon - 12 February 2005

Type: Riesling - machine & Semillon - hand harvested

Yield: Riesling - 12 tons / ha & Semillon - 9 tons / ha

**in the cellar** : Crushing/Destemming: Crushed and destemmed by machine

Tanks (type): Stainless Steel with cooling

Fermentation protocol (vessel, temp, duration): Stainless Steel with cooling / 14 degrees C / 16 days

Malolactic (y/n): No

Lees contact / battonage: No

Other method of oak maturation (chips etc.): No wood

Fining: Bentonite

Filtration: Bulkfiltration with diatomaceous earth

Stabilisation: minus 4 degrees Celsius for 5 days

