

Rhebokskloof Weisser Riesling 2005 (Dry)

This dry Weisser Riesling is floral and fruity on the nose with a good balance of fruit and acid on the palate.

It is the ideal complement for chicken or spicy dishes.

variety : Weisser Riesling | 100% Weisser Riesling

winery : Rhebokskloof Wine Estate

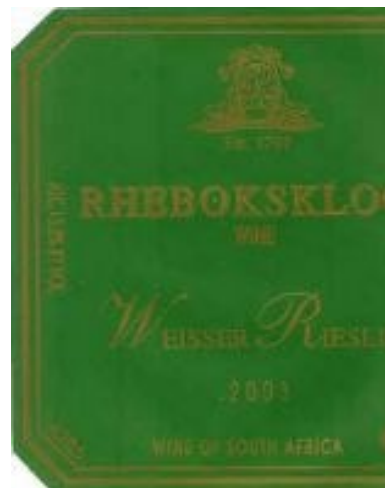
winemaker : Daniel Langenhoven

wine of origin : Coastal

analysis : alc : 13.14 % vol rs : 1.9 g/l pH : 3.22 ta : 6.4 g/l so2 : 124 mg/l fso2 : 41 mg/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle



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 22.6° Balling on 7 February 2005.

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

Harvesting date: 7 February 2005

Tons per hectare: 6 tons per hectare.

in the cellar : After being destalked the skins and juice passed through the separators.

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 a months lees contact. Thereafter it was cold stabilised and

filtered and bottled.

Bottling Date: 26 April 2005

Quantity: 4,004 x 750ml