

Rietvallei Rhine Riesling 2008

A slightly sweet Rhine Riesling showing lots of fruit and a lively spiciness. The wine is well balanced by a firm acidity which lingers pleasantly on the palate. A lovely fruity, light in alcohol, everyday and every occasion drinking wine.

variety : Weisser Riesling | 100% Rhine Riesling

winery : Rietvallei Wine Estate

winemaker : Kobus Burger

wine of origin : Breede River

analysis : alc : 10.25 % vol rs : 14.3 g/l pH : 3.21 ta : 7.0 g/l va : 0.13 g/l so2 :
186 mg/l fso2 : 54 mg/l

type : White **style :** Off Dry **body :** Light **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : The Rhine Riesling vineyards where established in 1985 in rich calcareous soil. The vines are trellised and under irrigation.

about the harvest: The grapes were picked by hand at 21° Balling.

in the cellar : The juice fermented in stainless steel tanks at an average temperature of 15° C till dry. After fermentation the wine was left on the lees for a couple of months. Finally the wine was stabilised, filtered and bottled in July.

