

Groot Constantia Weisser Riesling 1999

A challenging wine, this style seems to please the palates of both local and international tasters. The secret is to get the balance right between acidity and sweetness as the rich flavors comes naturally after fermentation, the sugar of 23.0 g/l is masked by the richness and acidity. Serve with Marinated Lamb and fruit kebabs, Thai dishes, Mexican dishes, Whole-wheat crepes filled with Prawn and Avocado Pear.

variety: Riesling | Rieslingwinery: Groot Constantia Estatewinemaker: Bob de Villierswine of origin: Coastal

analysis: alc:12.5 % vol rs:23.0 g/l pH:3.1 ta:9.3 g/l

type: White

John Platter 2000 â \in " 5 star wine. Groot Constantia was one of only 3 out of 131 white wines that received a 5 star rating.

about the harvest: This slightly sweet wine with its spicy fruit character was made from grapes with 50% botrytis, harvested in February 1999 from a vineyard situated 80m above sea level.

in the cellar: Skin contact was limited to approximately four hours and no wood fermentation was introduced. Fermentation was stopped at sugar level of 23 grams per litre to balance the high acidity of the wine. The result is a slightly sweet wine with all the complexity and maturation potential which has established Weisser Riesling as one of the top white varieties in the world and our Weisser Riesling is one of the Cape's best and consistent too.



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