

La Vierge Weisser Riesling 2008

The wine expresses chiselled melon and terpene perfume on the nose with the typical racy Riesling and textured follow through on the palate.

Enjoy this crisp Alsace style wine with spicy and perfumed stir fry's and eastern salads.

variety : Weisser Riesling | 100% Weisser Riesling

winery : La Vierge Wines

winemaker : Marc van Halderen

wine of origin : Walker Bay

analysis : alc : 12.15 % vol rs : 2.5 g/l pH : 2.90 ta : 6.6 g/l va : 0.4 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : The profile of this maiden vintage wine is based on the high elevation vines positioned on deep clay-based soils of the Bokkeveld series.

Soil: Argillaceous Shale of the Bokkeveld Series

about the harvest: All grapes were harvested by hand in cool early morning temperatures.

in the cellar : The Weisser Riesling grapes are harvested early in the morning and then destemmed and crushed at cold temperatures using dry ice to prevent oxidation of the must and to preserve flavours and aromas. The must then undergoes a period of skin contact of 3 hours at 10°C to capture concentration from the skins. The skins are then pressed lightly and the juice left to settle for a period of 72 hours at 2°C, after which the fermentation is started in stainless steel tanks and is maintained at temperatures between 13 and 17°C until the wine is dry. Further ageing occurs in tank, on the lees for a period of 11 months with lees stirring to encourage and promote the texture and complexity of the wine. Further settling and ageing occurs in bottle prior to release a year and a half after vintage.

