

Stellenzicht Weisser Riesling Noble Late Harvest 1998

Deep straw in colour. Intense dried fruits, raisins, fresh and youthful. Full-bodied with intense fruit flavours, balanced, clean, long finish. Enjoy well chilled and in small quantities. Can accompany a starter such as goose liver pate or most desserts, or drink it instead of dessert.

variety : Weisser Riesling | German Riesling

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 12.91 % vol rs : 1.33 g/l pH : 3.39 ta : 8.3 g/l va : 1.11 g/l so2 :
251 mg/l fso2 : 39 mg/l

pack : Bottle

1996 SANW Gold Medal - 1996 Weisser Riesling Noble Late Harvest

1996 Veritas Double Gold Medal - 1996 Weisser Riesling Noble Late Harvest



ageing : Sugar, alcohol and acid will all work together to give this wine the potential to mature over a long time. It can be enjoyed immediately upon release but will develop an additional dimension of bottle maturation over 5 - 10 years.

in the vineyard : The classical German Riesling - a Geisenheim clone, grafted onto Richter 99 rootstock - from vineyards around 10 years old, planted on cool Helderberg slopes on decomposed granite soils.

about the harvest: Grapes are left on the vines as long as possible to become overripe and develop noble rot (*botrytis cinerea*). Hand-picked and carefully crushed.

in the cellar : The must is fermented under temperature - controlled conditions until the desired levels of alcohol sweetness are revealed. The yeast is then eliminated and the wine stabilised before bottling. Sugar, alcohol and acid will all work together to give this wine the potential to mature over a long time.

Stellenzicht Wines

Stellenbosch

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