

Zonnebloem Weisser Riesling 2000

Our Weisser Riesling is made in a reductive style and shows typical varietal flavours. Its slightly off-dry with floral fruits being balanced with the acids. Can gain in complexity with ageing. Serve with curries, heavier or spicy foods.

variety : Weisser Riesling | Weisser Riesling

winery : Zonnebloem Wines

winemaker : Rasvan Macici

wine of origin : Coastal

analysis : alc : 13.26 % vol rs : 5.1 g/l pH : 3.25 ta : 5.9 g/l

in the vineyard : We draw our Weisser Riesling from a number of vineyards and the location of these can vary significantly from year to year. This selection is the result of a number of years of careful research into the conditions most favourable for this variety. We utilise cooler vineyards, which allow the grapes to ripen in the true Weisser Riesling style: - delicate turpeny nose and fresh crisp acids.

about the harvest: We carefully monitor ripening patterns by tasting the grapes for typical varietal flavours, and this year started picking in February. We picked with sugar at 22°B - 23°B.

in the cellar : With these selected grapes we vinify a style which allows the maximum aromatic character to be extracted. Careful selection of yeast and controlled fermentation below 15°C were followed by racking and clarification. Each vineyard was vinified separately and the wine stored in stainless steel tanks after which it was blended, stabilised and filtered, prior to bottling.

