

La Vierge The Last Temptation Riesling 2010

Time moves on. Seasons change. Temptation remains. And things of the flesh continue to delight as the deep valleys whisper of luscious fruits and secret delights and you submit to the cool embrace of the ocean breeze. Ah, Riesling, ah bliss. I dream of you on summer days. Crisp. Alive: The dance of ages on your palate.

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

variety : Riesling | 100% Riesling

winery : La Vierge Wines

winemaker : Marc van Halderen

wine of origin : Hemel-en-Aarde Ridge.

analysis : alc : 13.1 % vol rs : 3.5 g/l pH : 3.32 ta : 6.8 g/l

type : Red

pack : Bottle **closure :** Cork

in the vineyard : This limited offering is our Riesling from shy-bearing vineyards that are situated in Hemel-en-Aarde Ridge. The wine is a true reflection of the potential of the unique terroir of our Babylon Farm.

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Soil Type: Planted to Argillaceous Shale of the Bokkeveld Series

Aspect: South East

Trellising System: Vertical Shoot Positioning (Perold)

Age of Vines: 5 years

Vines per hectare: 5400

Climate: These Walker Bay vineyards of Hemel-en-Aarde Ridge, are situated within close proximity to the Atlantic Ocean. The climate is "temperate" in style with the southerly maritime winds blowing through the appellations during summer. These winds in turn bring regular sea mists and overcast conditions to the areas and with it more even temperatures. The average summer temperature is 19° C and rainfall approximately 750mm per year.

about the harvest: All grapes were harvested by hand in cool early morning temperatures. The tonnage was very low due to poor cropping and difficulties with rot.

Average Yield: 1.4 tons/ha (1 hl/ha)

in the cellar : The Riesling grapes are harvested early in the morning, destemmed and crushed at cold temperatures using dry ice to prevent oxidation of the must and to preserve flavours and aromas. The must had skin contact for 3 hours at 10° C to capture concentration from the skins. The skins were pressed lightly and the juice left to settle for a period of 72 hours at 2° C, after which the fermentation was started in stainless steel tanks. Fermentation temperatures were maintained at between 13 & 17° C until the wine was dry. Further ageing occurred in tank, on the lees for a period of 8 months with lee's stirring to encourage and promote the texture and complexity of the wine.

