

Lievland Weisser Riesling 1998

A German style wine with floral, spicy tones. Starting to develop a terpene, oily character typical of ageing Rhine Rieslings.

variety : Weisser Riesling | Weisser Riesling

winery : Lievland Wine Estate

winemaker : James Farquharson

wine of origin : Stellenbosch

analysis : alc : 11.64 % vol rs : 9.6 g/l pH : 2.91 ta : 6.8 g/l va : 0.20 g/l so2 : 90 mg/l

Awarded approval by the WSB.

ageing : 5-10 years

about the harvest: The grapes were harvested at optimum ripeness with sugar concentrations of about 21° Balling.

in the cellar : The mash was pressed very slightly to avoid extraction of any possibly bitter and oxidation forming phenols. The juice was enzymatically clarified before being fermented with Vin 13 yeast at 14°C for over three weeks until completely dry. After fermentation the wine was racked and given a simple bentonite fining. It was then cold stabilized before being sweetened with 8g/l of a 96% juice concentrate. The wine was given a sterile filtration prior to bottling in July of 1998.

