

## Lievland Natural Sweet Wine 1998

An ideal dessert wine.

**variety :** Weisser Riesling | Weisser Riesling, Sauvignon Blanc, Bukettraube, Chenin Blanc

**winery :** Lievland Wine Estate

**winemaker :** James Farquharson

**wine of origin :** Stellenbosch

**analysis :** alc : 11.25 % vol   rs : 76.0 g/l   pH : 3.0   ta : 7.1 g/l   va : 0.7 g/l   so2 : 160 mg/l   fso2 : 10.0 mg/l

**ageing :** 5 years

**about the harvest:** The grapes were harvested at around 31° Balling.

**in the cellar :** Once the grapes were harvested they were immediately pressed, whole bunches, before the juice was cooled and clarified with enzyme and gelatine. The clear juice was allowed to ferment in stainless steel tanks at around 12° Celsius fermentation stopped naturally. After the wine was stabilised it was bottled on the 12th of August 1998.

