

Howard Booyesen Riesling 2011

By popular demand, the long awaited dry style Riesling has finally arrived. In order to achieve both depth and complexity, I sourced the grapes from the core of the wine growing region, and crafted a full bodied richer style. My lifestyle range delivers supple flavours for daily enjoyment at great value. Serving temperature: 5-10 °C.

Having a natural high acidity and divine aromatics, this wine accompanies seafood with a touch of spice, savory delicacies like oysters with a relish, not to mention a cream base to cut straight through. In asparagus season it is a winner, as well as your dukkah laced salad... Take your pick, and enjoy!

variety : Weisser Riesling | 100% Weisser Riesling

winery : Howard Booyesen Wines

winemaker : Howard Booyesen

wine of origin :

analysis : alc : 13.06 % vol rs : 5 g/l pH : 3.25 ta : 6.07 g/l

type : White

pack : Bottle **closure :** Cork

about the harvest: The grapes were harvested at optimum ripeness from the Stellenbosch region.

in the cellar : The grapes were fermented in stainless steel tanks at lower than usual temperatures. Oxidative practices were applied to deliver mouth-feel and immediate enjoyment. Minimal additives were used, and no influence of oak was necessary to deliver complexity to this work horse grape that ages oh so well in bottle.

