

## Mount Marble Riesling 2001

Typical Cape Riesling, well balanced. Smokey thatchy aromas, herbaceous flavours.

variety : Cape Riesling | Cape Riesling

winery : Simonsvlei Winery

winemaker : Eugene Van Zyl

wine of origin : Coastal

analysis : alc : 12.53 % vol    rs : 3.16 g/l    pH : 3.31    ta : 6.02 g/l    va : 0.21 g/l  
so2 : 96 mg/l

in the vineyard : Age of vines: 15-25 years

Rootstock: R99/R110

Soil type: Sandy loam to clay

Trellis system: Perold

Irrigation: Yes

about the harvest: The grapes were harvested by hand in March.

Yield: 10-15 Tons per hectare

in the cellar : Crushing: Crush & destalk

Type of tanks: Stainless Steel tanks

Fermentation: 14 days at 15°C

Barrel ageing: None

Malolactic: None

Fining: Bentonite & Gelatine

Filtration: Kieselghur, sheet & membrane

Stabilisation: -5°C for 3 days

