

## John B Riesling 2014

A slightly sweet Riesling showing lots of fruit and a lively spiciness. The wine is well balanced by a firm acidity which cuts through the acidity and lingers pleasantly on the palate. A lovely, fruity, light in alcohol, everyday and every occasion drinking wine.

A perfect partner for Asian food or any other spicy dishes. Ideal for outdoor picnics and no need for a corkscrew, it's screw-cap! Serve chilled (7 - 10°C).

**variety** : Riesling | 100% Riesling

**winery** : Rietvallei Wine Estate

**winemaker** : Kobus Burger

**wine of origin** : Western Cape

**analysis** : alc : 11.0 % vol   rs : 16.5 g/l   pH : 3.34   ta : 6.3 g/l   va : 0.26 g/l   so2 : 152 mg/l   fso2 : 46 mg/l

**type** : White   **style** : Semi Sweet   **body** : Light   **taste** : Fruity

**pack** : Bottle   **size** : 750ml   **closure** : Screwcap

**in the vineyard** : The Rhine Riesling vineyards were established in 1985 in rich calcareous soil. The vines are trellised and under irrigation.

**about the harvest** : The grapes are machine harvested at night at 21° Balling (Brix).

**in the cellar** : In the cellar, after cold settling, the clean juice are inoculated with a special cultivated wine yeast and cold fermented in stainless steel tanks at 15°C. At around 1.5° Balling (Brix) the fermentation is stopped in order to have a slight residual sugar remain, making the wine semi sweet in style. After fermentation the wine is left on the fine lees for at least two months before bottling.

