

Oak Valley Stone & Steel Riesling 2016

Oak Valley Riesling expresses pleasing fruit aromas of white peach, litchi and pear. Fruit-forwardness follows on the palate with an abundance of fresh lemon, limes and green apple complemented by good textural viscosity and weight. The linear acidity cleanses the palate, keeping the natural sugars (15 g/l) in perfect balance creating a brilliantly refreshing wine and with a pH of 2.91, this wine can mature beautifully.

variety : Riesling | 100% Riesling

winery : Oak Valley

winemaker : Adam Mason

wine of origin : Elgin

analysis : alc : 10.5 % vol rs : 15 g/l pH : 2.91 ta : 7.5 g/l va : 0.29 g/l

type : White **style :** Off Dry **taste :** Fruity

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

ageing : pThis wine can mature beautifully./p

Stone & Steel is the story of vineyards planted below ancient granite cliffs where vines struggle in stony shallow soils.

Once the grapes are crushed, the wine is crafted in stainless steel, a reflection of the winemaker's intent to ultimately merge Stone & Steel.

in the vineyard :

Aspect: South-West facing slopes

Elevation: 460m

Soil type: Medium texture gravelly soils

Clone: 239

Rootstock: 101-14

Planting date: 2004 (Viognier)

Ha planted: 1.80 ha

Average tonnage: ±4 tons p/ha

Irrigation: Drip irrigation, post-harvest mostly

Vines per ha: 3400 vines

Trellis system: Extended Perold

about the harvest:

Fruit is harvested from this south-facing mountain block (0.80ha) planted in 2004 and grafted to Riesling in 2011. Situated ±460m above sea level, yields are low due to shallow soils and strong prevailing North-Westerly winds in spring. Grapes are harvested early morning and chilled to 7°C.

Harvest dates: 18 February 2016

in the cellar :

Bunches are hand sorted, de-stemmed, crushed and then undergo a period of skin contact in tank to enhance flavour extraction before going through a gentle pressing cycle. The juice is clarified before initiating fermentation. Tank fermentation occurs at a cool 10-14°C until the decision is taken to arrest fermentation based on a thorough sensory evaluation. The wine is left on the gross lees for ±10 weeks.

