

Oak Valley Stone & Steel Riesling 2017

A wine grown high up on the foothills of the Groenlandberg in the cool climate of Elgin grown in stony soils and fermented in stainless steel resulting in a stunning tropical, mineral fruit bomb.

variety : Riesling | 100% Riesling

winery : Oak Valley

winemaker : Adam Mason

wine of origin : Elgin

analysis : alc : 11.14 % vol rs : 7.26 g/l pH : 3.14 ta : 7.26 g/l va : 0.29 g/l

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

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

During 1898, the year in which Sir Antonie Viljoen purchased Oak Valley, plans were underway to build pioneering railway from Sir Lowry's Pass to Caledon. Elgin existed in isolation until the track opened in 1902. The line was chiseled out of solid rock to conquer Sir Lowry's Pass, the steepest gradient in the country. And so this solid steel on quarried stone would inspire an era of prosperity in Elgin. The era of Stone & Steel.

in the vineyard : When passing this vineyard it often looks like its having a 'bad hair' day. Our approach is to keep the bunches shaded with large anopies with delayed ripening to increase character. The wine is reductively made, partially arresting the fermentation to achieve a perfect sugar to acid balance of 1:1 ratio.

about the harvest: 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 complimented by good textural viscosity and weight. The linear acidity cleanses the palate, keeping the natural sugars in perfect balance creating a brilliantly refreshing wine that can mature beautifully.

