

Vrede en Lust Early Mist Riesling 2017

The Riesling is an elegantly styled and fragrant wine with notes of honey and minerals followed by lingering citrus flavours. The Early Mist Riesling will be the perfect match for hot and cold smoked salmon or smoked trout.

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variety : Riesling | 100% Riesling

winery : Vrede en Lust Estate

winemaker : Susan Erasmus

wine of origin : Elgin

analysis : alc : 12.5 % vol rs : 12.0 g/l pH : 3.24 ta : 6.7 g/l

type : White **style** : Semi Sweet

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

The 2015 Riesling was awarded Gold at the 2016 Michelangelo Awards, Silver at the 2015 IWSC and received the SA Region Terroir Award in 2015.

ageing : Enjoy now or within 1 year from vintage.

A highly terroir expressive cultivar, this Riesling is produced in a typical German kabinett style with an off-dry residual sugar.

The fruit for this wine is sourced from the Vrede en Lust Elgin farm, Casey's Ridge. Most Rieslings are consumed when they are young, showing the most aromatic characteristics.

in the vineyard : The fruit for this wine is sourced from the Vrede en Lust Elgin farm, Casey's Ridge.

in the cellar : The wine was fermented at very low temperatures in stainless steel tanks. Fermentation was stopped at the desired sugar levels, resulting in an elegant, off-dry style wine.

