

## Bergsig Weisser Riesling 2013

The late harvest is a perfectly balanced, semi-sweet, rich, straw coloured Riesling. Prominent flavours of sweet peach and honey, with spicy undertones on the nose to be enjoyed as an aperitif or with spicy food.

**variety :** Weisser Riesling | 100% Weisser Riesling

**winery :** Bergsig Estate

**winemaker :** De Wet Lategan

**wine of origin :** Bredekloof

**analysis :** alc : 12.58 % vol   rs : 23.2 g/l   pH : 3.38   ta : 7.0 g/l   so2 : 110 mg/l   fso2 : 45 mg/l

**type :** White

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

### ageing :

Top 12 Wines Ranking (Riesling) - 1st  
RECM Best Value Tastings 2015 - 14.9 Best Value  
International Wine & Spirit Competition 2015 - Silver  
Veritas Wine Awards 2014 - Silver  
Novare SA Terroir Wine Awards 2014 - National Winner  
Michelangelo Wine Awards 2014 - Gran d'Or Medal  
RECM Best Value Tastings 2014 - Top Six  
Platter's 2017 - 3 ½ Star

**in the vineyard :** Grapes were handpicked. Picked on 6<sup>th</sup> April 2013 at full ripeness.

Mediterranean climate with ± 980mm rainfall per year. The Estate is located in the upper slopes of the Breede River Valley at 240 - 350m above sea level. Winters are cold with snow until late in Spring. Temperatures during Spring are low resulting in slower ripening. Harvest usually starts 2 - 3 weeks later than other wine areas. Significant temperature variation with warm days ensures good sugar development while the drop in temperature at night preserves the balance of natural acids in the grapes. The soil is defined by a major geological fault, the Worcester Fault, which runs through the valley. Hills are composed of weathered sandstone and the valley floor is sedimented by a diversity of soil parent materials.

**about the harvest:** Grapes were handpicked. Picked on 6<sup>th</sup> April 2013 at full ripeness.

**in the cellar :** Fermentation stopped to retain some residual sugar

