

Oak Valley Stone & Steel Riesling 2018

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.

variety : Riesling | 100% Riesling

winery : Oak Valley

winemaker : Quentin Gobregts

wine of origin : Elgin

analysis : alc : 12.32 % vol rs : 4.1 g/l pH : 3.12 ta : 7.5 g/l va : 0.39 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

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

in the vineyard : When passing the vineyard it often looks like its having a "bad hair" day. Our approach is to keep the bunches shaded with large canopies with delayed ripening to increase character.

in the cellar : The wine is reductively made, partially arresting the fermentation to achieve a perfect sugar to acid balance of 1:1 ratio

