

Mount Marble Riesling 2002

Typical Cape Riesling, well balanced. Smokey thatchy aromas, herbaceous flavours.

variety : Cape Riesling | 100% Cape Riesling

winery : Simonsvlei Winery

winemaker : Eugene Van Zyl

wine of origin : Coastal

analysis : alc : 12.53 % vol rs : 3.16 g/l pH : 3.31 ta : 6.02 g/l va : 0.21 g/l so2 : 96 mg/l

in the vineyard : Age of vines: 15-25 Years

Rootstock: R99/R110

Soil type: Sandy loam to clay

Trellis system: Perold

Irrigation: Yes

about the harvest: The grapes were harvested by hand in March.

Yield: 10-15 Tons per hectare

in the cellar : Crushing: Crush + destalk

Types of tanks: Stainless Steel tanks

Fermentation: \hat{A} \pm 14 Days at 15 \hat{A} °C

Barrel Ageing: None

Malolactic: None

Fining: Bentonite + Gelatine

Filtration: Kieselghur, sheet + membrane

Stabilisation: -5 \hat{A} °C for 3 days

