

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

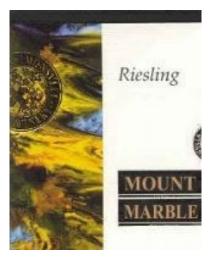
in the cellar : Crushing: Crush + destalk Types of tanks: Stainless Steel tanks Fermentation: ± 14 Days at 15°C

Barrel Ageing: None Malolactic: None

Fining: Bentonite + Gelatine

Filtration: Kieselghur, sheet + membrane

Stabilisation: -5°C for 3 days



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