

## Rhebokskloof Weisser Riesling 2002

This dry Weisser Riesling is floral and fruity on the nose with a good balance of fruit and acid on the palate. It is the ideal compliment for chicken or spicy dishes.

**variety** : Weisser Riesling | Weisser Riesling

**winery** : Rhebokskloof Wine Estate

**winemaker** : Daniel Langenhoven

**wine of origin** : Coastal

**analysis** : **alc** : 13.19 % vol   **pH** : 3.24   **ta** : 8.5 g/l   **so2** : 130 mg/l   **fso2** : 42 mg/l

**pack** : Bottle

**in the vineyard** : Soil type: Oakleaf

Age: The Weisser Riesling was planted in 1988

Slope: The block is North-Easterly facing

**about the harvest**: The grapes were harvested at 22,8° Balling on the 8th February 2002. The grapes were harvested into bins and transported to the cellar immediately. Tons per hectare: 6 tons per hectare

**in the cellar** : After being destalked the skins and juice passed through the separators. The juice was pumped to stainless steel tanks and the skins transferred to the press. The pressed juice was added to the juice in the stainless steel tanks. The juice was then inoculated with yeast for fermentation and fermented dry at 12-14°C. After fermentation there was months lees contact. Thereafter it was cold stabilised and filtered and bottled.

