

Delheim Staying Alive Riesling 2022

Compelling aromatics of lime, lemon and white peach with notes of blossom and spice in the background precede a palate that has dense fruit, driving acidity and a pithy finish. Compact and tightly wound, this Riesling is a precise, clean and focussed rendition of the Riesling variety.

Try with an array of smoked sausage and meat or tropical-inspired dishes.

variety : Weisser Riesling | 100% Weisser Riesling

winery : Delheim Wine Estate

winemaker : Roelof Lotriet

wine of origin : Stellenbosch

analysis : alc : 13 % vol rs : 4 g/l pH : . ta : 6.7 g/l

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

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

2023 Tim Atkin SA Special Report - 94 Points

ageing : This Riesling has cellaring potential of up to 5 years.

Staying Alive Riesling is a collaboration between Stellenbosch estate Delheim and Hammel situated in Kirchbaum, Germany. A unique collaboration called for a unique, stand-alone brand, hence the wine acquiring the name Staying Alive with a colourful, retro label as a joint product of Delheim and Hammel.

in the vineyard : The maiden Staying Alive Riesling 2022 was made from a vineyard planted on Delheim Wine Estate in 2007 at an elevation of between 320m and 340m.

in the cellar : After picking, destemming and crushing, the juice was given 24 hour skin contact before pressing. The juice was then stabilised and kept at 2°C before being placed in concrete egg tanks and new 500l French oak and old oak barrels, finished with acacia heads. To kick-start the fermentation we used a yeast 1895C which was isolated from wine residue left over from a bottle of Swiss wine made in 1895 that was discovered in 2008. After fermentation, the wine was kept for six months on the lees before bottling.



Delheim Wine Estate

Stellenbosch

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