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De Wetshof Estate Riesling 2021



Typically to Riesling one finds a steely character with parallel acidity, all beautifully integrated into grapefruit and a perfumed gallery of delicious ripe fruit flavours and finished off with intense minerality which shows the unique expression of the site. A slight intriguing hint of spice and an exotic waviness adds a further dimension to a wine made from one of the world's great white wine cultivars.

The succulent palate structure makes this an ideal food wine, superb with oysters, barbecued meats, cream-based pasta dishes, light curries as well as roast pork and veal dishes. A complex fruit structure makes Riesling on of the few wines able to stand-up to spicy Oriental dishes.

variety : Weisser Riesling | 100% Riesling
winery : De Wetshof Estate
winemaker : Danie de Wet
wine of origin : Robertson
analysis : **alc :** 12.38 % vol **rs :** 7.6 g/l **pH :** 2.86 **ta :** 7.3 g/l **so2 :** 24 mg/l **fso2 :** 102 mg/l
type : White **style :** Off Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : 5 - 10 years

in the vineyard : Origin
Planted in July 2001. The size of the vineyard is 1.53 Ha and 5.208 vines were planted.

Climate
The Robertson Valley is characterised by cold winters and sunny summers, with an average annual rainfall of 350 - 400mm. In summer a fresh southerly breeze has a cooling effect on the vineyards, allowing the grapes to ripen evenly and in perfect balance, The dry climate and the bracing breeze keep pests to a minimum, resulting in sparse spraying probrammes.

Soils
Lying on a steep slope, soils are rocky and full of mountain gravel. A pronounced clay component assists with water-retention. The coolness of the soils on the west-facing slopes are conductive to the vines' root development ensuring all growing phases occur in balance and harmony.

Vineyard information
Age of the vines: 11 years
Vines per hectare: 4160
Rootstock: Richter 110 - 14
Planting row: 2,4m x 1m
Soil pH: 6,0 - 7,0
Trellising style: 7 Wire fence system cordon with spur and Guyot system
Yield: 4 - 6 tons per hectare

about the harvest: The grapes are picked early in the morning, and the emphasis is on capturing that perfect ripe stage when the fruit has developed the rich, true characters of the Riesling grape. Riesling features need to be maintained, and all efforts are made to produce a wine of elegance and unique site expression.

in the cellar : Grapes enter the cellar under reductive conditions where they are de-stemmed and pressed and the juice is allowed to settle. After settling the clean juice is rack off the sediment and moved into stainless steel tanks for fermenting under controlled cold temperatures. Once fermentation is complete the wine is racked from the thick muddy lees and kept on the fine lees at very low temperatures. After the

wine has gained further complexity from lees contact it is racked and prepared for bottling.

De Wetshof Estate

Robertson

023 615 1853

www.dewetshof.com