

## Delheim Staying Alive Riesling 2023

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** : 13.53 % vol **rs** : 3.6 g/l **pH** : 3.27 **ta** : 6.4 g/l

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

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

2024 Tim Atkin - 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** : Block names: Big Oak

Size: 0.39 ha

Soil: Oakleaf profile, mainly decomposed granite

Year planted: 2007

Slope: North-west facing

Height above sea level: 320-340 m

**about the harvest**: Grapes are hand-picked early morning, de-stemmed and crushed.

**in the cellar** : 24 hour skin contact before pressing. Juice is allowed to settle for 5 hours then racked into tank for 3 weeks of stabulation at 2 °C, stirring up the sediment twice a day. After that it is racked into concrete egg tanks and 500 L French oak barrels. Fermentation happens roughly between 15-17 °C. After fermentation the wine was kept on its lees until November before bottling.



### Delheim Wine Estate

Stellenbosch

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