

Nederburg Paarl Riesling 2002

The 2002 Nederburg Paarl Riesling is a dry, crisp wine with a good fruity character. Made in a fresh and youthful style is ready to drink now, but will mature well in the bottle. The wine complements a variety of dishes such as tuna, roast pork, roast turkey, Cordon Bleu and most seafoods.

variety : Cape Riesling | Cape Riesling

winery : Nederburg Wines

winemaker : Razvan Macici

wine of origin : Coastal

analysis : alc : 12.24 % vol rs : 2.23 g/l pH : 3.35 ta : 6.20 g/l so2 : 106 mg/l
fso2 : 44 mg/l



in the vineyard : Cape Riesling is one of South Africa's first cultivar wines. Today it is the leading South African white wine cultivar in the corked dry wine market with a 10 percent market share.

This cultivar has its origins in the far south-west of France, where it is known as Cruchen Blanc. At Nederburg, Paarl Riesling started out as Select Riesling, changed in the early seventies to Cape Riesling and then again in 1977 to Paarl Riesling.

about the harvest: The grapes for the Nederburg 2002 Paarl Riesling were harvested from a widespread area in the Paarl Valley and picked at between 20 and 20.5 degrees Balling, with a total acidity of between 6.5 – 7.5 grams per litre.

in the cellar : The wine was made in the reductive style, as this variety is particularly prone to oxidation. Only free run juice was used and fermentation took place at temperatures of 13 degrees C.

Nederburg Wines

Paarl

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