

## Mount Marble Riesling 2003

Typical Cape Riesling, well balanced. Smokey thatchy aromas, herbaceous flavours.

**variety :** Cape Riesling | 100% Cape Riesling

**winery :** Simonsvlei Winery

**winemaker :** Eugene Van Zyl

**wine of origin :** Coastal

**analysis :** alc : 12.53 % vol   rs : 3.16 g/l   pH : 3.31   ta : 6.02 g/l   va : 0.21 g/l   so2 : 96 mg/l

**in the vineyard :** Age of vines: 15-25 Years

Rootstock: R99/R110

Soil type: Sandy loam to clay

Trellis system: Perold

Irrigation: Yes

**about the harvest:** The grapes were harvested by hand in March.

Yield: 10-15 Tons per hectare

**in the cellar :** Crushing: Crush + destalk

Types of tanks: Stainless Steel tanks

Fermentation:  $\hat{A}$ ± 14 Days at 15 $\hat{A}$ °C

Barrel Ageing: None

Malolactic: None

Fining: Bentonite + Gelatine

Filtration: Kieselghur, sheet + membrane

Stabilisation: -5 $\hat{A}$ °C for 3 days

