

Swartland Riesling (to be discontinued 2003)

Typical flowery nose with slight spice on background.

variety : Riesling | Riesling

winery :

winemaker : Andries Blake

wine of origin : Coastal

analysis : alc : 11.97 % vol rs : 1.7 g/l pH : 3.07 ta : 6.0 g/l so2 : 100 mg/l fso2 : 40 mg/l

in the vineyard : Soil: The Riesling vineyards are established on medium to high potential, well-drained soils with a cool southerly slope.

Climate: The Swartland falls within the coastal winter rainfall area. Warm, dry summers, moderated by cool Atlantic breezes.

Annual rainfall: 400mm average.

This cultivar is one exception to the rule of predominantly bush vine in the Swartland. Because this cultivar is so delicate the vines are mostly trellised and receive supplementary irrigation to nurse the grapes through the dry Swartland summer.

about the harvest: The grapes are harvested by hand.

in the cellar : The grapes are destemmed, crushed and cooled before a short period of skin contact in static drainers. Soft pressing with a bag press follows and the cleaned juice is fermented at 15Â°C until completely dry.

