

Boland Riesling 2000

An elegant dry wine with the classic varietal flavours of fresh hay and cabbage, which are in very good balance with the fruit acids. A versatile wine which can be enjoyed on its own or with entrées white meats and fish.

variety : Cape Riesling | Cape Riesling

winery : Boland Kelder

winemaker : Johan Joubert

wine of origin : Coastal

analysis : alc : 11.9 % vol rs : 1.7 g/l pH : 3.41 ta : 6.0 g/l

type : White

pack : Bottle



in the cellar : The summer of 2000 resulted in grapes with optimum ripeness which provides high quality varietal characteristics. These climatic conditions created wines with more subtle fruit flavours and a good structure. The grapes, which came from vineyards in the areas of Kliphuwel and Paardeberg, were fresh and crisp with more flavour and body than previous years.

Only the highest quality grapes are destalked, crushed, pre-cooled and immediately removed from the skins. The juice is then settled and only the free-run portion is cold-fermented at 12 - 14°C. After fermenting dry, the wine is left on its lees for six weeks. The best wines from the different areas are carefully blended and then matured under cool conditions before being filtered and bottled.