

KWV Cape Riesling 2003

This wine has a youthful pale straw colour. Whilst not highly aromatic, the aromas are fresh and clean and suggest good ripeness with sweet hay, green herbs and dainty, floral fragrances. A brisk clean palate with a pleasantly balanced structure.

Enjoy young with pork, smoked fish, smoked poultry and smoked sausages.

variety : Riesling | 100% Riesling

winery : KWV Classic Collection

winemaker :

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 1.6 g/l pH : 3.3 ta : 5.7 g/l

type : White **style :** Dry **body :** Medium **taste :** Herbaceous

pack : Bottle

in the vineyard : Climate: Mediterranean climate with moderate summers and wet Winters. Rainfall of approximately 600 mm of rain annually.
Soil: Deep, fertile, well-drained soils.

about the harvest: Riesling grapes were harvested at optimum ripeness of 22.5Å°B for full flavour and taste.

in the cellar : The grapes were destalked, crushed and the clear juice inoculated with a pure yeast strain and allowed to ferment dry at an average temperature of Å± 15Å°C. The wine was then fined, stabilised and bottled.