

Bovlei Riesling 2002

Clear with a light green tint. This crisp, dry wine gives you a mildly nutty floral, grassy taste with n frills attached.

Serve it chilled with duck liver pÃ¢te, pork smoked snoek, curries and stir-fry.

variety : Cape Riesling | 100% Cape Riesling

winery :

winemaker : Albertus Louw

wine of origin : Wellington

analysis : alc : 11.56 % vol rs : 1.6 g/l pH : 3.3 ta : 6.4 g/l

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

pack : Bottle

ageing : Drink as a young vintage wine, because it shows its fruity components best.

in the vineyard : The grapes were selected from a 17 year old vineyard which is situated in a valley on the southern slopes of the Groenberg Mountain. It produced 9 ½ ton grapes per hectare from a three wire Perold trellising system with drip irrigation.

in the cellar : The grapes were handpicked at full ripeness at 22.6Â° Balling with a good PH / acidity balance. After crushing skin contact were given for 4 hours. The juice fermented for 18 days at 11 - 12Â° Celsius until dry. Before bottling it was fined with Wyoming Bentonite and naturally cold stabilized.