

# ALTYDGEDACHT WEISSER RIESLING 2015

## Vineyard

Dry land vineyards with Hutton soils and trellised hedges. Average age of vineyards – 28 years.

## Vinification

Weisser Riesling grapes were handpicked in the cool morning hours at 23.5 °Balling. After harvest, the grapes were cooled overnight to 10 °C prior to vinification. The grapes were sorted, de-stemmed, crushed, pressed and allowed to cold settle for two days. A portion of botrytised grapes were allowed through on the sorting table. The juice was cold-fermented at 12 °C using VIN 13. After fermentation, the wine was left on the lees for a period of three months for the development of flavour and mouthfeel.

## Tasting notes

One of the few examples of a dry Weisser Riesling in South Africa. A delicate, fruit-laden wine expressing cultivar characteristics of melon and white pear. Refreshing on its own, this wine will make the ideal partner to smoked meats.

**Accolades:** 2012 vintage: Michelangelo Gold ( 2012 ).  
2013 vintage: Just Riesling Trophy: Best Riesling ( Old Mutual Trophy Wine Show 2014, score 95 / 100 )

## Analysis

<b>Alcohol</b>	13.19	<b>%</b>
<b>Total extract</b>	22.6	<b>g/l</b>
<b>Residual sugar</b>	4.9	<b>g/l</b>
<b>Total acidity</b>	7.0	<b>g/l</b>
<b>pH</b>	3.02	
<b>Total SO<sub>2</sub></b>	121	<b>mg/l</b>