



## RIESLING 2017

### TASTING NOTES

A magical memory tour. Sucking sticky honeysuckle nectar, scent of jasmine on gran's jumper, fresh aniseed cake on a lazy Sunday, a mouthful of golden gooseberries off the bush next door. Merge these childhood impressions with your Maiale al Latte (.....exotic for creamy pork stew) or just as suitable at a waterhole watching hippos and spoonbills.

### WINEMAKERS COMMENTS

Riesling's aromatic subtlety, racy acidity and gracious aging potential, makes this a stand-out varietal that truly reflect the Nitida terroir. After experiencing two of the driest winters back to back followed by a very cool dry 2017 summer, the vineyards responded with smaller, more concentrated berries. With careful canopy management we managed to keep a natural fresh acidity in the grapes.

We harvested the Riesling on the 16th of March at a near perfect analysis of 23.6 Balling, 3.13 pH and total acidity of 8.2g/L. The juice were left on the skins for 6 hours before a gentle pressing to extract as much of the flavour compounds without losing any of the freshness.

The wine was fermented for two months at 12°C and stopped naturally at a residual sugar of 12.9 g/L. The wine was left on the lees for 4 months before racking it off the lees and a light filtration before bottling.

### VITICULTURAL DETAILS

Cultivar: 100% Riesling  
Vintage: 2017  
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E  
Soil Type: Hutton

### TECHNICAL DATA

Alcohol: 13.5%  
Residual Sugar: 12.9g/L  
Total Acidity: 6.8g/L  
pH: 3.29  
Extract: 34.9g/L

