

RIESLING 2025

CULTIVAR:	RIESLING
VINTAGE:	2025
ALCOHOL:	12.08%
RESIDUAL SUGAR:	11.9G/L
TOTAL ACIDITY:	7.7G/L
PH:	3.04
PRODUCTION:	6 600 BOTTLES

TASTING NOTES

White florals drift into lime cordial freshness, with a gentle ginger spice quietly weaving through. Naartjie peel and lemon zest brighten the edges, while a crisp, dry acidity tucks itself neatly at the back of the palate. Unfolds beautifully alongside pork chops with wasabi mash, finished with a squeeze of fresh lemon.

NUTRITIONAL



INFORMATION

WINEMAKER'S NOTES

Subtly floral, from wild flowers surrounding the vineyard, but also spicy with a racy acidity. This wine is subtle and off-dry, but will age gracefully in the right conditions. The grapes spent 6 hours on the skins before pressing them gently, extracting as much flavour as possible. Our winemaker has managed to get this wine just right, balancing the slightly higher sugar with the acidity. This wine appeals to both wine drinkers who like a touch of sweetness, as well as those who like their white wines in a dryer style.

2024



2023

