



SPIOENKOP WINES

From the very beginning, it was our crucial goal to source the perfect grapes in Elgin that are unique and fit in the style of wine that was already in my head..

Spioenkop Riesling 2011

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| Grapes | Weisser Riesling Clone WR39 |
| Aspect | West (W) |
| Altitude | 300 m |
| Distance from the sea | 12 km |
| Soil type | Table Mountain Sandstone |
| Rootstock | Ruggeri |
| Age of the vines | 5 year |
| Trellising | 7 strand hedge |
| Pruning | 2 buds |
| Harvest date | the 24 th of February 2011 |
| Winemaking record | Hand-picked grapes in small 18kg boxes, one night in the cool store (3°C) and than destemmed and slightly crushed. Just 4 hours skin-contact in a red fermentor and immediately pressed in our stainless steel basket press (JLB 5). After 1 day of settlement, the juice fermented at 15°C during the whole month of March. Natural fermentation !!!!! |
| Bottling | the 6 th of September 2011 |
| Wine analysis | alcohol 12,93 % total acid 8,0 g/l PH 3,0 residual sugar 4,9 g/l |
| Cellaring potential | 8 years |
| Winemakers comments | Riesling is one of the world's most noble grapes and can give you the most versatile wines. We chose for a <u>dry style Riesling</u> , that can be the ultimate "food wine" as well as a great "sipping wine". The beautiful aromas in this Riesling, are a reflection of the unique Elgin cool climate conditions. Brilliant crystal colour with a fine green nuance, flintiness, floral and a mélange of white stone fruits. A little dot of "goût de petrol" is giving the wine, a nice finish. The structure is beautiful in balance and has a smoothly texture that gives the wine a long length and charm. |
| Recommended food pairing | Shellfish, lobster and fine salads with olives, turbot, duck & pork meat. |