

## RIESLING, CATHERINE MARSHALL WINES

**Vintage**
**2020**


Elgin's cool daytime climate and cold nights during the growing season make it perfectly suited to producing a Cape version of the famous German 'Mosel' style of Riesling.

### TASTING NOTE

Exudes sweet yet persistent fresh limes, crisp apple, beeswax and wild honey. The fresh acidity is well balanced with the fruit sweetness and supported by mineral texture from the shale soils and a long, intense, sherbet finish. Secondary characteristics underlying limes and flowers include a tinge of lamp oil which enhances the overall texture and typical character of the wine.

### VINIFICATION DETAILS

Clusters were handpicked at 19.8° balling into lug baskets and hand sorted. After pressing, the must was settled for two days and decanted off the solids where it was inoculated with a suitable commercial yeast strain. The wine fermented cold for 26 days until it reached the residual sugar required for the sweetness to balance the acidity. The final wine was fined and lightly filtered to bottle.

### TECHNICAL ANALYSIS

**Alcohol**

12.5

**Residual sugar**

6.4

**pH**

2.92

**Acidity**

7.2

### ATTRIBUTES


**Origin**

South Africa


**Variety**

Riesling


**Malolactic Fermentation**

No


**Bottle Size**

75cl


**Vegetarian**

Yes


**Winemaker**

Catherine Marshall


**Fining Agent**

**Closure**

Screw top


**Region**

Elgin


**Vegan**

Yes