



Spioenkop Wines

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

Spioenkop Riesling 2017

Grapes	100 % Weisser Riesling - Clone WR39 / WR110
Aspect	West - South East
Altitude	300 m (top of the hill)
Distance from the sea	11 km
Soil type	ferricrete / laterite gravel stones
Age of vines	10 years (dry land)
Trellising	Cordon (VSP) and Guyot (mixed)
Harvest date	between the 13 th of 24 th of February 2017
Winemaking record	Hand-picked grapes in small 18 kg crates, one night in the cool store (7°C) and then destemmed and slightly crushed. No skin-contact and immediately pressed in our stainless steel basket press (JLB 5). After 1 day of settlement, the juice fermented naturally between 15 and 17°C for two months. Fructose levels were high because of the drought.
Bottling	the 27 th of October 2017
Wine analysis	Alcohol 12,81 % Total acid 7,30 g/l pH 2,91 g/l Residual sugar 4.00 g/l
Cellaring potential	10 - 20 years
Winemakers comments	The driest, steeliest, slow burning, long lived Riesling I ever made with a very nice freshness (even for a dry and warm 2016 vintage). On the nose fine mineral fragrances of ferricrete soil, charcoal and ginger in a tight corset is observed. Furthermore, unripe pineapple, white stone fruit and fennel with strong undertones of quince and lemon are experienced. The palate has the typical Spioenkop waxy mouthfeel. Here's to a full bodied and perfectly feminine wine.
Recommended food pairing	Shellfish, lobster bisque, halibut, bass, turbot, duck and pork.