



CATHERINE MARSHALL

2016 RIESLING



ORIGIN:

Kogelberg Biosphere, Elgin Valley, South Africa

TASTING NOTES:

Exudes sweet yet persistent, bright, fresh limes, crisp apples and white flower perfume. The brisk acidity is well balanced and supported by expressive fruit with spicy undertones

PHILOSOPHY:

Riesling grapes are perfectly suited to cold climates and is known as an “eskimo” variety. Since Elgin has cool daytime climate and cold nights during the growing season, it is perfectly suited to produce a Cape version of the famous German “Mosel” style.

VINEYARDS:

Vineyards are grown on south east facing slopes in the Kogelberg Biosphere which is rich in plant diversity besides vineyards. The soils are red slate (typical of the German Mosel region) .

Clonal type Riesling includes WR110F on Red Shale soils and are vertically shoot positioned on a double cordon-arm that are spur pruned.

WINEMAKING:

Clusters are handpicked at 20⁰ Balling into lug baskets and hand sorted on a sorting table. After pressing, the must is settled for two days and decanted off the solids where it is inoculated with a commercial yeast strain suited to this variety. It is fermented cold (12⁰Celsius) for over two

months until it reached the residual sugar required for sweetness to balance the acidity.

The wine is kept on gross lees (yeast solids) for 6 months. The final wine is fined and lightly filtered to bottle.

ANALYSIS:

Alcohol: 10.5% ; Acidity: 8.0g/l ; pH: 2.94 ; Residual Sugar: 4.8g/l ; Total Extract: 22.1g/l

RECOMMENDED FOOD PAIRING:

Duck, shellfish, Salmon, Asian Fare, Sushi, grilled pork and delicate cow's milk cheeses.

RECOMMENDED BOTTLE MATURATION:

The wine was released in August 2017 after a year's bottle maturation to give the wine time to settle. Secondary characteristics on top of the fruit, limes and flowers include a tinge of kerosene oiliness to enhance the overall texture of the wine. Under optimal cellaring conditions, the wine will age comfortably for 10 years

RELEASE DATE:

August 2017

ACCOLADES:

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