



# Buitenverwachting

Est. 1796

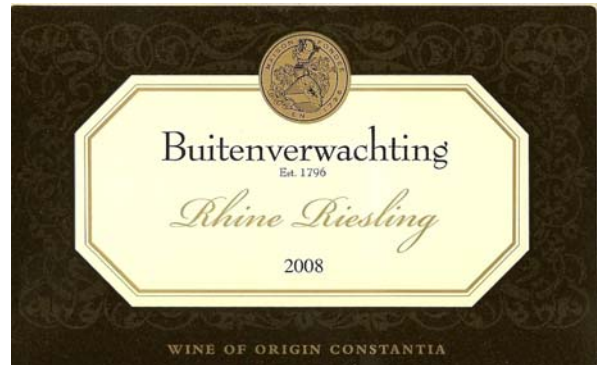
SRP  
\$11.99

## *Rhine Riesling*

2008

### VITICULTURAL PRACTICES

Varietal:	100% Riesling
Appellation:	Constantia
Soil Type:	Clovelly, Tukulu
Age of Vines:	27 years
Trellising:	Elongated Perold
Yield:	5.4 tons/ha
Irrigation:	None
Picking Date:	Late February 2008
Grape Sugar:	22.3° B
Acidity:	9.1 g/l
pH at Harvest:	3.16



### WINEMAKING PRACTICES

Fermentation Temperature: 17-19° C

Method:

The grapes were whole cluster pressed, and the juice was quickly separated from the skins. Fermentation took place in stainless steel tanks for a duration of 21 days.

Wood aging:

None

### WINE DETAILS

RS:	8.2 g/l	pH:	3.19
TA:	7.0 g/l	Alcohol:	10.5%

Maturation potential: 5-7 years with proper storage.

### TASTING NOTES

The cool coastal region of Constantia is best known for elegant, minerally whites such as this lovely dry Riesling. Crafted from the fruit of Buitenverwachting's oldest vineyard block, the wine displays bright, zesty flavors of grapefruit, lime, and green apple, with fresh acidity and a lively mineral tang. While drinking well now, it will also age beautifully, developing a petrol quality and gaining in complexity.