



LOTHIAN VINEYARDS
ELGIN SOUTH AFRICA

Riesling

2013

| | |
|---------------|-------------|
| Alcohol | 12.75 % Vol |
| Sugar | 8.1 g / lt |
| Total Acidity | 6.6 g / lt |
| PH | 3.00 |

Very pale in colour with green hues; the aroma has a hint of the classic Lothian Riesling characters but is most redolent of green mango, nectarines and lychees. The palate shows great length and finesse with a vibrancy of perfumed fruits such as guava and sweet peach overlaid with a touch of white cherry, sorbet and clove. The balance of the wine is succulent and mouth-watering and invites a second glass.

Viniculture: Lothian Riesling is a later harvest style of wine made from grapes that are fully ripe. Chosen for their fine citrus flavours. The grapes were carefully harvested when their natural sugar levels were 22.5 baling. The final wine has been made in a medium-dry style maintaining a balance between the fruit sugars and the chalky mineral acidity. The naturally lower alcohol of the wine, further heightens its refreshing character.

Vine clones: WR239 grafted upon R110 rootstock.

Block: Grapes are hand harvested from East facing block.

Balling at Harvest: 21.8

Soil: Table mountain sandstone.

Bronze in Decanter 2014.

Packaging: 750ml Riesling bottles with Stelvins

Date of Release: April 2015

