



## OAK VALLEY

### Oak Valley *Stone & Steel* Riesling 2016

*Stone & Steel* is the story of vineyards planted below ancient granite cliffs where vines struggle in stony shallow soils. Once the grapes are crushed, the wine is crafted in stainless steel, a reflection of the winemaker's intent to ultimately merge *Stone & Steel*.

#### Technical Notes

Fruit is harvested from the south-facing mountain block (0.80ha). Situated  $\pm 460\text{m}$  above sea level, yields are low due to shallow, stony soils and strong prevailing North-Westerly winds in spring and the Cape Doctor in summer. Grapes are harvested early morning and chilled to  $7^{\circ}\text{C}$ . Bunches are hand sorted, de-stemmed, crushed and then undergo a period of skin contact in tank to enhance flavour extraction before going through a gentle pressing cycle. The juice is clarified before initiating fermentation. Tank fermentation occurs at a cool  $10\text{-}14^{\circ}\text{C}$  until the decision is taken to arrest fermentation based on a thorough sensory evaluation. The wine is left on the gross lees for  $\pm 10$  weeks.

#### Styling

Oak Valley Riesling expresses pleasing fruit aromas of white peach, litchi and pear. Fruit-forwardness follows on the palate with an abundance of fresh lemon, limes and green apple complimented by good textural viscosity and weight. The linear acidity cleanses the palate, keeping the natural sugars (15 g/l) in perfect balance creating a brilliantly refreshing wine and with a pH of 2.91, this wine can mature beautifully.

#### Wine Analysis

Alcohol	10.5%
Total acidity	7.5 g/l
pH	2.91
Volatile acid	0.29 g/l
Residual sugar	15 g/l

#### Vineyard

Aspect	South-West facing slopes
Elevation	460m
Soil type	Medium texture gravelly soils
Clone	239
Rootstock	101-14
Planting date	2004 (Viognier)
Ha planted	1.80 ha
Irrigation	Drip irrigation, post-harvest mostly
Vines per ha	3400 vines
Trellis system	Extended Perold
Harvest dates	18 February 2016

