



P A S C A L / S C H I L D T

Winery:	Spioenkop
Wine:	Riesling
Vintage:	2015
Appellation:	
Winemaker/Winegrower:	Koen Roose
Harvest Notes:	Hand-picked grapes in small 18 kg boxes, one night in the cool store (7°C) and than destemmed and slightly crushed.
Cellar Notes:	Vines are West & South East facing at 300m in altitude, 11 kms from the sea. Just four hours of skin-contact in our red fermentor and immediately pressed in our stainless steel basket press (JLB 5). After 1 day of settlement, the juice fermented between 13 & 17°C during 3 months. Natural fermentation !! Vineyards are 7 years old trellised in the cordon & guyot style.
Tasting Notes:	Riesling is one of the world's most noble grapes and can give the most versatile wines. We decided to pick a little bit sooner than actually planned, just because of the heat-waves. All by all, we can't complain about our crop: small berries, low PH and a very nice acidity. Again, we chose for a dry style of Riesling...
Aging & Drinking Suggestions:	Shellfish, lobster Bisque, Halibut, Sea Bass, tarbot, duck & pork meat...
Technical Notes:	
Soil	ferricrete / Latorite gravel stones
Acidity	7.6 g/L
pH	3.02 g/L
Residual Sugars	3 g/L
ABV	12.5%
Barrel Maturation	n/a
Production (bottles)	