



Oak Valley Stone & Steel Riesling 2017

main variety Riesling

vintage 2017

analysis alc: 11.14 | ph: 3.14 | rs: 7.26 | ta: 7.26 | va: 0.29

type White

producer Oak Valley

style Off Dry

winemaker Adam Mason

taste Fruity

wine of Elgin

tasting notes

A wine grown high up on the foothills of the Groenlandberg in the cool climate of Elgin grown in stony soils and fermented in stainless steel resulting in a stunning tropical, mineral fruit bomb.

blend information

100% Riesling

in the vineyard

When passing this vineyard it often looks like its having a 'bad hair' day. Our approach is to keep the bunches shaded with large anopies with delayed ripening to increase character. The wine is reductively made, partially arresting the fermentation to achieve a perfect sugar to acid balance of 1:1 ratio.

about the harvest

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 in perfect balance creating a brilliantly refreshing wine that can mature beautifully.