



Oak Valley Stone & Steel Riesling 2018

main variety Riesling

vintage 2018

analysis alc: 12.32 | ph: 3.12 | rs: 4.1 | ta: 7.5 | va: 0.39

type White

producer Oak Valley

style Dry

winemaker Quentin Gobregts

taste Fruity

wine of Elgin

body Light

tasting notes

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.

blend information

100% Riesling

in the vineyard

When passing the vineyard it often looks like its having a "bad hair" day. Our approach is to keep the bunches shaded with large canopies with delayed ripening to increase character.

in the cellar

The wine is reductively made, partially arresting the fermentation to achieve a perfect sugar to acid balance of 1:1 ratio