

Migliarina

Seitensprung Riesling 2016 [Elgin]

Background to this wine

Each year I make one experimental wine from a different grape variety, only bottling it if I am happy with the quality. This allows for full artistic / experimental freedom, with no pressure or expectations. In 2016 it was this Riesling.

Wine description

Colour: Light yellow with a tinge of green
Nose: Green mango, litchi and peach
Palate: The wine has a lot of fruit with a refreshing natural acidity

The Vineyards

The grapes were sourced from a single vineyard, planted on Table Mountain sandstone in the cool Elgin region.

Winemaking

The grapes were hand harvested from a single vineyard at 22.2 balling, cooled in a refrigerated container overnight and delivered in small lug boxes to the winery the next day. The grapes were whole bunch pressed, then cold settled and racked into a steel tank, where the wine was cold fermented. After fermentation the wine stayed on its fine lees for 9 months in tank and 1 month in shaven barrels for mouth feel and complexity. The wine did not undergo malolactic fermentation, no protein or cold stabilisation nor filtration were done.

Wine Analysis

Alcohol vol%:	12.18 %
Residual sugar:	2.5g/l
Total Acidity:	7.2 g/l
PH:	2.9
VA:	0.32
Free SO ₂ :	34
Total SO ₂ :	60

Cellaring potential

The wine was bottled on the 28th of November 2016 and only 2630 bottles were produced.

Seitensprung means an affair or directly translated a sidestep (hence the knight on the label).