



### Harvest Report

After a cold winter in 2023 with above-average rainfall of over 1000mm, our vineyards experienced superb growing conditions in the lead up to the 2024 harvest, with some showers experienced in the spring. The moderate day temperatures and cool nights of spring and early summer were ideal for the development of diverse flavours in the grapes as well as retaining high natural acidities. The Riesling grapes were harvested from the 24th to 28th of February till the 13th of March, with the grapes being picked at an average sugar level of 21.2° Brix.

### Vines & Vineyards

Most of the grapes for this vintage came from the 16-year and 38-year-old Riesling blocks with a small percentage from other vineyard sites. The soil in the older block varies from a 'ferricrete' top layer (surficial sand and gravel masses) set on decomposed Bokkeveld Shale and/or light clay. The younger blocks are also on duplex soils, but these are dominated by shale. The average gradient is 1:7 and height above sea level is 300 meters. As with all our vineyards, the Riesling blocks are subjected to regenerative farming practices with great attention being paid to soil health. This involves strategic planting of diverse cover-crops amidst the vines to aid in replenishing carbon in the soil and facilitating the conversion of unavailable Nitrogen into a form that the vines can use. For the Riesling vineyards our pruning schedules have been brought forward as it has been found that earlier pruning of this variety ensures maximum varietal expression in the final wines.

### Winemaking

In addition to the sorting of grapes while they are still on the vine, a second stage of bunch and berry sorting occurs at the cellar to eliminate all traces of rot and substandard berries. After the grapes are destemmed and crushed the pressed juice is settled and racked to oak foudre and stainless steel tanks where fermentation is done using selected yeast strains. Grapes from different blocks are fermented separately. 35% of the wine was fermented in 2500L foudres with the remainder being in stainless tank. By lowering the temperatures of the vessels, fermentation was stopped on a portion of the wine - this segment being blended back later to give the Riesling its natural off-dry fruitiness. The rest of the wine is fermented dry and left on the fine lees which helps to add complexity. The wine is blended and stabilised in preparation for bottling.

### Tasting Notes

The wine is pale in colour with an alluring green tint. The 2024 vintage shows opulent fruit aromas and vivid expressions on the palate due to the warmer weather Elgin experienced in January of this year. However, the wine accurately displays typical Riesling varietal character with notes of honeysuckle, winter-melon, orange blossom and lime zest. Structurally the wine exudes typical Riesling tension with its startlingly acute balance between sweetness and acidity. A mineral core, linked to the shale rich soils in which the vines grow, adds great complexity and a lingering finish.

### Food Pairing

Gorgonzola and roasted sweet potato salad with honey dressing. Pan fried prawns with paprika, toasted sesame and yoghurt dressing. Roast pork chops with pomegranate and coriander salsa

*Riesling 2024*

100% Riesling | Release Date May 2024 | Production 4 911  
cases (x6) | Alc 12% | TA 8.6g/l | RS 17.5 g/l | pH 2.96

