



SAURWEIN

Chi Riesling 2023

– production 8000 bottles
by Jessica Saurwein



Grape origin:

65% of the blend's fruit comes from Casey's Ridge Vineyard, Elgin on loamy and very rocky red slate soils. (Riesling clones WR110F and vineyard was planted 2011.)

The other 35% of the blend De Rust Vineyard, Elgin on decomposed Bokkeveld Shale. (Riesling clones 110 & 239 and vineyard was planted 2006.)

Vintage 2023:

2023 was a great vintage with a very long, cool ripening
Keywords for this vintage: mid palate weight, sunshine in a glass

Winemaking:

Grapes were hand-picked, cooled, then hand-sorted, destemmed and pressed. Spontaneous fermentation took place in stainless steel tanks, which lasted about 6 weeks until optimal residual sugar balance achieved at about 14,0 g/l. The wine was prepared for bottling and bottled after 2 months in tank.

Experience:

Fragrant citrus blossom, yellow stone fruits, white pear, ginger,
Pina colada, honey suckle, flint

The story:

Chi means "life force" and Chi stands for CHIUTA (an African rain god).
Situating in the fertile Elgin valley, the picturesque vineyard site inspired the creation of this crisp, handcrafted Riesling.

If you like - Ideal Cuisine:

Salads/ cheeses/ Asian-style dishes with a bit of spice/ sweetness

Technicalities:

Residual Sugar: 14,2 g/l

pH: 3.1

Total acidity: 8,2 g/l

Alcohol: 11,5 %

May the "Chi" be with you!