



SAURWEIN

Chi Riesling 2024

– production 12400 bottles
by Jessica Saurwein



Grape origin:

Wine of Origin: Elgin & Hemel-en-Aarde Valley
60% 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 40% of the blend De Bos Vineyard, Hemel-en-Aarde Valley on decomposed Bokkeveld Shale and Sandstone. (Riesling clones 110 & 239 AB and vineyard was planted 2011.)

Vintage 2024:

2024 was a great vintage with long, cool ripening
Keywords for this vintage: light and fresh, 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 4 weeks until optimal residual sugar balance was achieved at about 11,5 g/l. The wine was prepared for bottling and bottled after 2 months in tank.

Experience:

Fragrant citrus blossom, yellow flowers and citrus, white pear, ginger, flint

The story:

Chi means "life force" and Chi stands for CHIUTA (an African rain god). Situated 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: 11,5 g/l

pH: 3.0

Total acidity: 7.8 g/l

Alcohol: 11,0 %

May the "Chi" be with you!