



SAURWEIN

Chi Riesling 2021

– production 7430 bottles
by Jessica Saurwein



Grape origin:

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 Rust Vineyard, Elgin on decomposed Bokkeveld Shale. (Riesling clones 110 & 239 and vineyard was planted 2006.)

Vintage 2021:

2021 was a good vintage with a long cool late ripening
Keywords for this vintage: mid palate fullness, terpene aromas

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 11,5 g/l. The wine was prepared for bottling and bottled after 3 months in tank and released after another 3 months in bottle.

Experience:

Fragrant citrus blossom, green melon, Yellow stone fruits, white pear, ginger,
Pina colada, honey suckle, flint, cool earth

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: 11,5 g/l

Total acidity: 7,4 g/l

Alcohol: 11,5 %

May the "Chi" be with you!