



SAURWEIN

Chi Riesling 2020

– production 5900 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 2020:

2020 was a great vintage with a cool late ripening for Riesling
Keywords for this vintage: palate weight, texture, citrus aromas

Winemaking:

Grapes are hand-picked, cooled, then hand-sorted, destemmed and pressed. Spontaneous fermentation takes place in stainless steel tanks, which lasted about 6 weeks until optimal residual sugar balance achieved. The wine was prepared for bottling and bottled after 3 months in tank and released after another 2 months in bottle.

Experience:

Fragrant orange blossom, green melon, lime, Yellow stone fruits,
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: 8,8 g/l

Total acidity: 7,1 g/l

Alcohol: 12,3%

May the "Chi" be with you!