

MOYA MEAKER

Marrying Old World refinement with New World vivacity, this handcrafted wine pays tribute to the memory of Moya Meaker, a woman whose sophistication and elegance remains our guiding light.

MOYA MEAKER RIESLING 2021

WINEMAKER	ORIGIN	VARIETALS
Jean Smif	Elgin	100% Riesling

IN THE VINEYARDS

Moya Meaker's Riesling was planted in 2006 on a west-facing slope of our estate in the Elgin Valley. The densely planted vines are seated on ancient Bokkeveld shale soils; rich in clay.

NOTES ON THE 2021 VINTAGE

2021 was a vintage that required a tireless attention to detail. Producers who spent regular time in their vineyards will be rewarded for their diligence, whereas those who simply waited on sugar levels before harvesting will have rued that approach when the fruit reached the cellar.

In 2020, leaves fell earlier than normal because of the hot and dry post-harvest conditions. The winter conditions were colder than the previous couple of vintages and Elgin had fantastic winter rains that replenished the water reserves to levels not seen since 2015.

The moderate conditions in early spring led to delayed budbreak (although it was delightfully even), but this was countered by the fact that the Western Cape didn't get the typical heat spikes during December, January and February. Heat spikes can lead vines to suffer stress, shut down, and stop ripening, but the absence of these spikes meant that we didn't lose any valuable ripening time, and the vines continued to progress consistently.

The end result was that most of our vineyards ripened at roughly the same time as usual, despite the later budbreak.

WINEMAKING

Harvesting of our Riesling took place on 23rd February. The 2021 season was the first of two consecutive profoundly cool vintages in Elgin (especially in spring and summer). At the time of picking, the acidity levels were eye-watering, but the overwhelming elderflower aromas coming off the grapes made it very obvious that we couldn't wait any longer to harvest.

The grapes were hand-picked in the early morning and chilled further overnight. All of the fruit was destemmed, before being gravity-fed into the press. This gentle method of transfer ensures that berries are not crushed during the process, which would lead to the release of excessive phenolics. Skin contact was done in a sealed press for six hours, before starting the gentle pressing cycle.

The juice was settled in concrete tanks over 48 hours, before being racked to stainless steel vessels for a long cool fermentation, which lasted 37 days. This slower process allows us to more easily achieve the optimal balance between the residual sugar and acidity.

Bottling took place after 5 months of lees contact. There was then a further 13 months in-bottle maturation prior to release.

IN THE GLASS

Light-yet-intense aromatics announce that these Elgin vines have come of age; enticing notes of elderflower, acacia and apple blossom are traced with smoky flint and a squeeze of lime. Fresh green apples, cucumber, and lemon-lime draw you into the palate, which, though delicate, possesses a regal tautness to it all; stretched between vivid acidity and sweet lime fruit.

The piercing acid stretches that tension right across the palate to a bone-dry finish, with just the faintest dusting of chalk.

MATURATION

This wine will be at its most expressive within five years of vintage, but with careful cellaring will continue to evolve and improve for more than a decade.

TOTAL PRODUCTION 1300 X 750ml			BOTTLING DATE 7 September 2021	
Alc: 12.37 %Vol	pH: 2.93	TA: 8.6 g/L	RS: 6.9 g/L	VA: 0.56 g/L

