

Meinert

The German Job Riesling 2025



WHITE
STILL WINE



SOUTH AFRICA



COASTAL REGION



SUITABLE
FOR VEGANS

TASTING NOTE

Charming South African Riesling that boasts both the generosity of New World expressions and the finesse of the German style; floral and fresh, with lime and melon adding acidity, flavour and juice.

VITICULTURE

The Riesling is sourced from the cool climate region of Elgin ensuring vibrancy of flavours and tension in the wine.

VINIFICATION

After harvest, grapes are delivered to our cellar in refrigerated trucks. Vinified reductively to limit oxygen and preserve intense flavours, the wine undergoes cool fermentation with Austrian yeast. Fermentation is stopped by cooling at 6g/L residual sugar, then the wine is aged on its lees (sur lie) for 6 months before bottling.

FOOD MATCHING

This unique wine commands rich and spicy foods so pairs well with Thai and Indian curries. It is also the perfect accompaniment to fresh fish dishes.

SIZE	75cl
VINTAGE	2025
ABV	12.5%
GRAPE VARIETIES	Riesling (100%)
CLOSURE	Screw cap
SKU CODE	H81661I5
EXPRESSION	White, Aromatic and Dry
COUNTRY	South Africa
REGION	Coastal Region
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.3
TOTAL ACIDITY	6g/l Tartaric
RESIDUAL SUGAR	6.4g/l
SKU	H81661I5