



SAURWEIN

Chi Riesling 2026

WINE OF ORIGIN CAPE COAST

The Saurwein Chi is an off-dry style of Riesling: fragrant citrus, floral notes, ginger and flint with a textured, fresh finish!

Chi means "life force" and Chi stands for CHIUTA (an African rain god).

Anchored in the cool Elgin valley, the picturesque vineyard site inspired the creation of this crisp, handcrafted Riesling.

Half the fruit is from Dal Farm in Elgin, grown on alternating rocky, red slate (clone 110) and planted in 2007. In 2026 half is from the De Bos Farm, Upper Hemel-en-Aarde Valley, on decomposed Bokkeveld Shale and Sandstone (clones 110 & 239 AB), planted in 2011.

14200 bottles by winemaker Jessica Saurwein.

VINTAGE 2026

This was a challenging year for Riesling, as there was increased disease pressure from wet conditions during the month of February and in some terroir pockets the accumulated moisture meant that some grapes could not survive the challenge. The ones that made it through have either racy freshness or beautiful yellow stone fruit to show for it however and the wine has great balance!

WINEMAKING

Grapes were hand-picked, cooled, hand-sorted, destemmed and pressed oxidatively. Spontaneous fermentation took place in stainless steel tanks, which lasted 5 weeks until optimal residual sugar balance was achieved at about 11,5 g/ l. The wine was prepared for bottling and bottled after 6 weeks in tank.

DESCRIPTORS

The wine opens with yellow stone fruit, custard apple, winter melon and has lovely fresh zesty sherbettey, elderberry flower and jasmine tea notes on the palate. It is fresh, floral and fruity and has texture – I am absolutely thrilled by this wine!

Ideal cuisine: Salads/ cheese/ Asian-inspired vegetarian or meat dishes or meals with a touch of spice/ sweetness.

11.5% | RS 11.5 | pH 3.0 | TA 8.0

