STAYING ALIVE

DELHEIM & HAMMEL

RIESLING



COMPOSITION
100% Weisser Riesling

ORIGIN
Simonsberg Stellenbosch, South Africa

VINTAGE 2023

ANALYSIS

Alcohol:	13.53%
Residual Sugar:	3.6 g/l
Total Acidity:	6.4 g/l
pH:	3.27

Try with an array of smoked sausage & meat or tropical inspired dishes.

VINEYARD

Block names: Big Oak
Size: 0.39 ha
Soil: Oakleaf profile, mainly decomposed granite
Year planted: 2007
Slope: North-west facing
Height above sea level: 320–340 m

VINIFICATION

Grapes are hand-picked early morning, de-stemmed and crushed. 24 hour skin contact before pressing. Juice is allowed to settle for 5 hours then racked into tank for 3 weeks of stabulation at 2 °C, stirring up the sediment twice a day. After that it is racked into concrete egg tanks and 500 L French oak barrels. Fermentation happens roughly between 15–17 °C. After fermentation the wine was kept on its lees until November before bottling.

MORE ABOUT THIS COLLABORATION...

Together with Christoph Hammel, we believe Riesling is one of the world's great white varieties, and although plantings have declined in South Africa with only a handful of producers making wine from this cultivar. Riesling's ability to make great wines shows the variety is still definitely alive and kicking.
With the Hammels making wine for eight generations, and Delheim now in the third generation, Staying Alive also underscores the longevity and the important role of familyowned wineries throughout the wine world.
In collaboration with Hammel, the Staying Alive Riesling, made from a small vineyard block planted on Delheim, was created in 2022 for the first time. The idea was to produce a Riesling with less terpene character and more fruit. The result is a precise, clean and focused rendition of the Riesling variety.

Now in the second generation the limited volume of the Staying Alive Riesling 2023 is available only at selected distributers or at the farm.



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