



2022

SUSSRESERVE RIESLING

VINTAGE

The 2022 vintage was warm and dry with ideal harvest conditions. Crop size was lower than average, but the grapes were of excellent quality, showing outstanding concentration and ripeness.

BLEND

Riesling 100%

WINEMAKING

This vintage involved pressing, fining, settling, clean racking, and inoculation with aromatic yeast, followed by a cool fermentation at 15°C. The wine was then racked, blended with Riesling juice and bottled.

AROMAS & FLAVOURS

Gala apple, white peach, white grapefruit, honeysuckle, and lemon zest on the nose. The palate follows the aroma with an added complexity of orange rind and lemon curd with a bright, lingering finish.

FOOD PAIRINGS

Enjoy with Spicy Szechuan Noodles, chili shrimp, lemon meringue pie, and even the humble kettle chip.

WHEN TO DRINK

Enjoy now, or continue to age in your cellar 3-5 years if desired.

THE
Foreign Affair
WINERY

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