

# Coney Wines The Ritz Riesling 2018



In the lineup of Coney rieslings The Ritz most closely aligns with punters notion of this classical variety – i.e. at 35g/l of sugar it is sweeter than Rallentando and Ragtime. Its associated alcohol content is accordingly lower 9.5% This is not an expression of the politically correct but signals that the Ritz is intended to lighten your mood. It is for salacious sipping and gossip not pontification and endless sensory analysis. The only sensory sensation is lemons, limes and fizz. People ask where the tongue tickle comes from. First, it's intentional, not secondary fermentation in the bottle! The closest laymans analogy is soda stream. Yes, after gentle fermentation, fining and sterile filtration, we hook the tank up to a CO2 cylinder and gently bubble gas through the wine. A small amount sticks giving the zing that your finely honed palate detects. It's an example of Boyles law of liquids/gases in action. To be successful we need to control the temperature of the wine and the flow rate of CO2, Then it's up to our bottling plant not to lose the smidgen of CO2 during bottling. Pedantically speaking The Ritz is an aperitif – wedding guests at Coneys sip it appreciatively with delicious canapes in the 1 hour gap when the victims are having their photos.

It has other useful applications – at the time of writing and as Boris Johnson closes in on Ms May over the interminable British Brexit docu-drama, she has become increasingly dependent on bottles of Ritz to bolster her spirits and facial demeanour during Parliamentary question time. It might even alter the Brexit outcome??