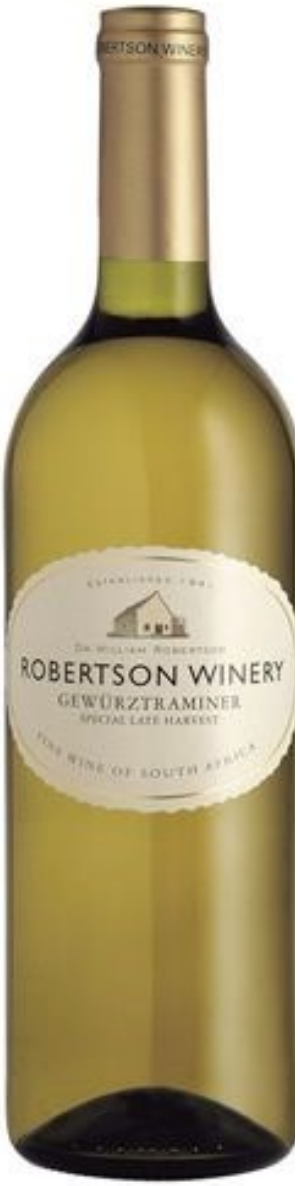
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Robertson Winery GewÃ¼rztraminer 2004

Gold Medal Vino Challenge International, USA
Full bodied wine with honeysuckle and rose petals in bouquet. Rich and smooth with beautifully balanced sugar and acid give an extra interest by a touch of honeyed botrytis.Serving temperature: 8Â° - 10Â°C

An uncomplicated wine ideal with fresh fruit based desserts and mild soft cheeses.



variety : Gewurztraminer | 100% Gewurztraminer
winery :
winemaker : Francois Weich
wine of origin : Breede River
analysis : **alc :** 10.09 % vol **rs :** 45.2 g/l **pH :** 3.19 **ta :** 6.5 g/l
type : White **style :** Semi Sweet **body :** Full **taste :** Fruity
pack : Bottle

Gold Medal Vino Challenge International, USA

in the vineyard : 2004 was a slightly unusual harvest, with irregular weather patterns influencing ripening dramatically though overall quality was not adversely affected and volumes were slightly up on average. The preceding winter was cold enough for the vines to rest, but late rains and the ensuing weather conditions resulted in the whole harvest starting two weeks late. The unseasonal humid weather and thunder showers in January caused some problems in the early ripening varieties and the heat waves played havoc with sugar levels which meant the grapes were harvested even later than projected. However, 2004 will be remembered as a great vintage for red wines with good colour, great depth and an excellent fruit-acid balance, and whites with upfront fruit and a crisp acidity.

about the harvest: Fruit was harvested early in the morning in the last week of February at 25Â° B from two specially selected grape growers in the Robertson Valley. Our GewÃ¼rztraminer vines are planted in Karoo soils on well-drained mountain slopes. Vines are planted from North West to South East to utilize the prevailing sea breeze. The sea breeze cools down the fruit, extend the ripening period and build up concentrated flavours in the grapes.
Yield (ton/ha): 6 Tons

in the cellar : Only free run juice was used to ensure a delicate fruit component. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at 15Â° C.
Oak maturation: Nil
Fermentation temp: 14Â° - 15Â°C
Cellaring potential: 2 years