

Neethlingshof Gewurztraminer 2004

Veritas 2005 - Bronze

Colour: Bright straw colour with green hues.

Bouquet: Aromas of litchi, rose petals, jasmine and honeysuckle.

Taste: A spicy wine with litchi in the backgrounds allows for an off-dry wine with a zesty finish.

Enjoy on its own or with lightly curried fish, chicken or lamb and fruity desserts.

variety : Gewurztraminer | 90% Gewürztraminer, 10% Weisser Riesling

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Coastal

analysis : alc : 12.94 % vol rs : 9.72 g/l pH : 3.53 ta : 6.60 g/l

type : White

pack : Bottle

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ageing : The wine can be enjoyed now but will reach its full potential within a further 3 years.

in the vineyard : Viticulturist: Eben Archer

The 12-year old vines, grow in deep red Tukulú soil found on the southern slopes facing False Bay. The sea breezes that rise from the bay have a significant influence on the vineyard as they cool the vines during the ripening period in the Western Cape's summer months. The variety has been grafted onto the Richter 99 rootstocks and are trellised, using a five-wire vertical fence system. The vines received supplementary irrigation by means of an overhead sprinkler system.

about the harvest: The grapes were harvested by hand in mid-February at 25° Balling.

in the cellar : Fermentation took place in stainless steel tanks, using Vin 13 yeast. After blending the components at the beginning of March, the wine was bottled at the end of March 2003, and was matured for a further 6 months before release.



Neethlingshof Wine Estate

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