

Delheim Gewurztraminer 2005

Rose petal flavours with a good balance between sugar and acidity. The long aftertaste with a dry-sweet finish makes this a perfect choice.

Serve with lightly spiced cuisine such as curry and Thai food dishes.

variety : Gewurztraminer | 100% Gewurztraminer

winery : Delheim Wine Estate

winemaker : Delheim

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 21.0 g/l pH : 3.21 ta : 6.37 g/l

type : White **style :** Off Dry **body :** Light **taste :** Fruity

pack : Bottle

in the vineyard : Grape Varieties : 100% Gewurztraminer

Age of vines : 8 years

Clone: Mixed

Grape Analysis: Sugar: 25°Balling, pH: 3.80, Total Acidity: 6.37 g/l

in the cellar : Crushing and destemming, followed by mashcooling and skin contact for 6 hours. The juice was left to settle overnight with pectolytic enzymes. Cold fermentation in steel tanks with the aid of selected yeast strains.

Bottling date: 30 March 2005



Delheim Wine Estate

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