

Neethlingshof Gewurztraminer 2006

Colour: Bright straw colour with green hues.

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

Taste: On the palate the wine is spicy with litchi in the background.

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

variety : Gewurztraminer | 100% Gewürztraminer

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin :

analysis : alc : 13.32 % vol rs : 6.3 g/l pH : 3.22 ta : 6.3 g/l va : 0.37 g/l so2 :
122 mg/l fso2 : 54 mg/l

type : White **style :** Off Dry

pack : Bottle **size :** 0 **closure :** Cork

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

in the vineyard : The vineyards (viticulturist: Eben Archer)

The 14-year old vines, of Gewürztraminer (100%) , were grown in deep red Tukulu 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 at 23° Balling in mid-February.

in the cellar : The winemaking (winemaker: De Wet Viljoen)

Fermentation took place in stainless steel tanks, using Maurivin 350 yeast. After blending the components at the beginning of March, the wine was bottled at the end of June 2006.



Neethlingshof Wine Estate

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