

## Delheim Gewurztraminer 2006

Litchi and Turkish delight aromas with a good balance between sugar and acidity. The wine has a long aftertaste with a dry-sweet finish.

A perfect choice 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 : 13.5 % vol rs : 17.6 g/l pH : 3.15 ta : 6.3 g/l

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

**pack :** Bottle

**in the vineyard :** **Grape Varieties:** 100% Gewurztraminer

**Age of vines:** 9 years

**Clone:** Mixed

**Grape Analysis:** Sugar: 24° Balling, pH: 3.91, Total Acidity: 5.5 g/l

**in the cellar :** Crushing and destemming, followed by mashcooling and skin contact for 4 hours. The juice was left to settle overnight with pectolitic enzymes. Cold fermentation in steel tanks with the aid of selected yeast strains. Fermentation arrested with centrifuge to retain residual sugar.

Bottling date: 11 April 2006

Release date: May 2006



### Delheim Wine Estate

Stellenbosch

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[www.delheim.com](http://www.delheim.com)