

## Weltevrede Gewurztraminer 2002

The fine rose petal bouquet of this wine reflects the fresh elegance found on the palate. The aftertaste ends smoothly and harmoniously, leaving the wine with beautiful balance and poise. Gewürztraminer is a wine to enjoy with Oriental dishes and is the ultimate selection for the person who does not like a too dry nor too sweet wine.

**variety :** Gewurztraminer | Gewurztraminer

**winery :** Weltevrede Wine Estate

**winemaker :** Philip Jonker

**wine of origin :**

**analysis :** alc : 12.0 % vol    rs : 11.3 g/l    pH : 3.64    ta : 5.5 g/l

**pack :** Bottle

Veritas 2002 - Gold



**ageing :** 1 to 3 years

**in the cellar :** The first Gewürztraminer in the Robertson Valley was planted on Weltevrede in 1980 with the first wine produced in 1982. Since then, the estate has produced an impressive, elegant wine of outstanding quality.

The 1998 Gewürztraminer carries on in this tradition. Early morning picking at sugar levels ranging from 22-22,5 degrees Balling ensured that optimum conditions existed when the grapes were delivered to the pressing cellar. Here, eight hours of skin contact together with specific enzymes ensured that maximum aroma substance were released from the grapes. Cold fermentation with a selected overseas yeast allowed for a steady, even process which was arrested by centrifuge once the desired residual sugar level had been reached.