

Neethlingshof Gewurztraminer 2008

Colour: Bright straw colour with green hues.

Bouquet: Aromas of Turkish delight, litchis and rose petals with an oriental touch of jasmine and honeysuckle.

Taste: Palate friendly yet spicy with the Turkish delight and litchi coming through and ending with a zesty finish.

This wine is an ideal companion to lightly curried fish, chicken or lamb and can also be enjoyed with fruity desserts.

variety : Gewurztraminer | 100% Gewurztraminer

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Coastal

analysis : alc : 12.54 % vol rs : 7.7 g/l pH : 3.35 ta : 5.27 g/l

type : White **style :** Off Dry

pack : Bottle **closure :** Cork

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

in the vineyard : **Viticulturist: Eben Archer**

Planted in 1993, the vineyards grow in deep, red Tukulu soil found on 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 ripening. This variety has been grafted onto Richter 99 and trellised on a five-wire system. The vines received supplementary irrigation from an overhead sprinkler system.

about the harvest: The grapes were harvested by hand at the end of January at 23° Balling.

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

The grapes are crushed and cool-fermented in temperature-controlled stainless steel tanks using Maurivin 350 yeast.



Neethlingshof Wine Estate

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