

Bovlei Gewurztraminer 2008

An off-dry style with strong rose petals and litchi fragrances with a spicy character. The full, ripe palate in aftertaste is due to extensive lees contact.

Serve it slightly chilled in summer and at room temperature in winter with highly spicy foods like pasta, bobotie or pate. Likely to enjoy with cheese or before desert after your meal.

variety : Gewurztraminer | 100% Gewurztraminer

winery : Bovlei Cellar (Wellington Wines)

winemaker : Frank Meaker / Hendrik de Villiers

wine of origin : Wellington

analysis : alc : 11.9 % vol rs : 10.0 g/l pH : 3.63 ta : 6.0 g/l

type : White **style :** Semi Sweet

pack : Bottle **closure :** Cork

ageing : Drink as a young vintage wine, because it shows its fruity components best. With a year's ageing, more faint Muscat aromas will show.

in the vineyard : The grapes were chosen from a 3 year old vineyard which lies high up on the southern slopes of Groenberg. The vineyard produced 6 ton grapes per hectare and produced healthy bunches of the best grapes in the area.

about the harvest: The grapes were handpicked at full ripeness at 24.5 degrees Balling with a good pH / acidity balance.

in the cellar : It was picked early morning to preserve the best flavour and chilled for 24 hours at 2 degrees Celsius on the skins after crushing. The whole process was done reductively made from picking and settling to fermentation. The juice fermented for 22 days at 10 - 11 degrees Celsius until dry. Extensive lees contact led to a further, longer wine on the palate. The wine was kept cool under reductive conditions until bottling. Just before bottling it was fined with Wyoming Bentonite and naturally cold stabilized.

