

## Neethlingshof Gewurztraminer 2009

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**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.

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**variety :** Gewurztraminer | 100% Gewurztraminer

**winery :** Neethlingshof Wine Estate

**winemaker :** De Wet Viljoen

**wine of origin :** Coastal

**analysis :** alc : 13.69 % vol   rs : 6.9 g/l   pH : 3.75   ta : 5.16 g/l

**type :** White   **style :** Off Dry

**pack :** Bottle   **closure :** Cork

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**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

Stellenbosch

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[www.neethlingshof.co.za](http://www.neethlingshof.co.za)

