

Neethlingshof Gewurztraminer 2010

Colour: Bright straw colour with flashes of green.

Aroma: Turkish delight, rose petals and hints of jasmine and honeysuckle.

Palate: Off-dry with a spicy character, traces of Turkish delight, an abundance of litchi and a zesty finish.

An ideal companion to liver and fish pâtés and lightly spiced Asian dishes, it also makes a good partner to fruity desserts.

variety : Gewurztraminer | 100% Gewurztraminer

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 8.4 g/l pH : 3.43 ta : 5.7 g/l

type : White

pack : Bottle **closure** : Cork

ageing : Maturation potential: Ready to enjoy now, this wine will reach its full potential within the next three years.

in the vineyard : The trellised Gewürztraminer vines, 15 years old at the time of picking and grafted onto Richter 99 rootstocks, are established in deep red Tukulu soils on the southern slopes facing False Bay. The sea breezes have a cooling influence on the vineyard during the summer months to decelerate ripening and make for more concentrated flavours.

about the harvest: The grapes were harvested by hand at 24° Balling in mid-February.

in the cellar : Fermentation took place in stainless steel tanks, using Maurivin 350 yeast.



Neethlingshof Wine Estate

Stellenbosch

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