

## Bovlei Lifestyle Gewürztraminer 2010

The wine was kept on fine lees for a period of three months until prepared bottling. Its off-dry, spicy character with aromas of rose petals make it an ideal food wine.

Mild Curries, Massala Chicken

**variety :** Gewurztraminer | 100% Gewüztraminer

**winery :** Bovlei Cellar (Wellington Wines)

**winemaker :** Jacques Theron / Frank Meaker

**wine of origin :** Wellington

**analysis :** alc : 13.5 % vol    rs : 10.1 g/l    pH : 3.58    ta : 6.0 g/l

**type :** White    **style :** Off Dry    **body :** Full

**pack :** Bottle    **closure :** Screwcap

**ageing :** Drink now

**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° 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° C 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° C - 11° C 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.

