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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.

