

Bovlei Lifestyle Gewürztraminer 2011 (Discontinued)

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 **size** : 0 **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.

