

Bergsig Gewurtztraminer 2017

This wine offers aromatic rose petal perfume, enhanced by the aromas of litchis and Turkish delight. The palate is fresh fruity and beautifully balanced, finishing off-dry.

variety : Gewurtztraminer | 100% Gewurtztraminer

winery : Bergsig Estate

winemaker : De Wet Lategan

wine of origin : Breedekloof

analysis : alc : 13.88 % vol rs : 16.7 g/l pH : 3.6 ta : 6.7 g/l

type : White **style :** Off Dry

pack : Bottle **size :** 750ml **closure :** Screwcap

Veritas Awards 2017 Gold

SA Novare Terroir 2017 Area Winner

The Sommeliers Selection 2017 Listed

in the vineyard : Terroir:

Mediterranean climate with $\pm$ 980mm rainfall per year. The Estate is located in the upper slopes of the Breede River Valley at 240 - 350m above sea level. Winters are cold with snow until late in Spring. Temperatures during Spring are low resulting in slower ripening. Harvest usually starts 2 - 3 weeks later than other wine areas. Significant temperature variation with warm days ensures good sugar development while the drop in temperature at night preserves the balance of natural acids in the grapes. The soil is defined by a major geological fault, the Worcester Fault, which runs through the valley. Hills are composed of weathered sandstone and the valley floor is sedimented by a diversity of soil parent materials

about the harvest: Grapes were handpicked

in the cellar : Small berry, single vineyard wine. Handpicked grapes cooled to 8°C for extended skin contact . Free running juice was tank fermented at 12 - 14°C. Fermentation was stopped to retain some residual sugar.

