

Neethlingshof Gewürztraminer 1998

Medium depth, clear and bright yellow-straw. It has a intense nose typical of the grape variety, youthful and fruity, with clean, perfumed, rose petal and litchee aromas, developing well after a few minutes in the glass. Medium-bodied, with a smooth hint of sweetness and body on the palate, with a long, lingering, fruity and typical Gewürztraminer aftertaste. Enjoy it with spicy food, such as curries and Chinese food, wherever spicy and sweet components mingle. Can also be enjoyed with light and fruity desserts or for drinking on its own. Serve well chilled at 10-12°C.

variety : Gewurztraminer | Gewürztraminer

winery : Neethlingshof Wine Estate

winemaker :

wine of origin : Coastal

analysis : alc : 12.63 % vol rs : 10.5 g/l ta : 6.6 g/l

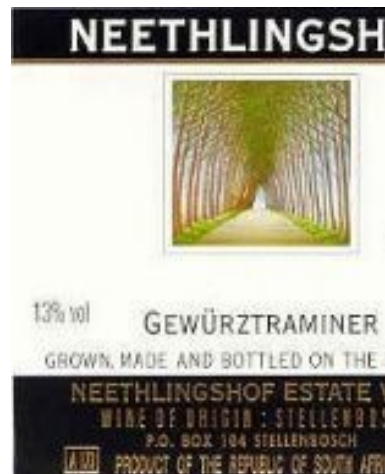
pack : Bottle

ageing : This wine is already approachable and drinking well now, but has enough structure to improve if laid down in the cellar for a few more years.

in the vineyard : Grown on deep structured, unirrigated red soils on a southern slope facing False Bay that remains cool in summer. The clone used is GT 107, on the rootstock Richter 99. The vines are 3 - 15 years old and are trellised.

about the harvest: Fully ripe grapes (average 22° Balling) were hand-picked in the middle weeks of February.

in the cellar : The must was immediately cooled to 14°C in the cellar and maintained at this temperature during fermentation in stainless steel tanks.



Neethlingshof Wine Estate

Stellenbosch

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