

Delheim Gewürztraminer 2011

Floral and litchi aromas, complemented by hints of lime. Elegant, with a good balance between sugar and acidity.

variety : Gewurztraminer | 100 % Gewürztraminer

winery : Delheim Wine Estate

winemaker : Reg Holder

wine of origin : Stellenbosch

analysis : alc : 13.74 % vol rs : 18.5 g/l pH : 3.29 ta : 5.37 g/l

type : White **style :** Semi Sweet **body :** Full **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : Drink now.

in the vineyard :

about the harvest: The grapes were handpicked.

Grape Analysis: Sugar: 23° - 25°B pH: 4.1 Total acidity: 4.40 g/l

in the cellar : After harvesting, the grapes were crushed, de-stemmed, cooled and kept in skin contact for four hours. The juice was settled overnight with pectolitic enzymes. Cold fermentation was arrested by centrifuge to retain the residual sugar. Bottled with a screw cap.

Bottling Date: October 2011

Release Date: October 2011



Delheim Wine Estate

Stellenbosch

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