

Villiera Gewurztraminer 2013

This Gewurztraminer is typically aromatic with intense lychee character and floral - rose petal - undertones. It is rich and ripe with a soft off-dry finish ensuring good balance.

An aromatic variety of German origin that goes well with strong flavours in food, particularly spicy food. Best enjoyed chilled.

variety : Gewurztraminer | 100% Gewurztraminer

winery : Villiera Wines

winemaker : Jeff Grier

wine of origin : Stellenbosch

analysis : **alc** : 12.7 % vol **rs** : 9.5 g/l **pH** : 3.35 **ta** : 6.2 g/l

type : White **style** : Off Dry **body** : Medium **taste** : Mineral

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

Regular Wine Club Selection.

ageing : Best enjoyed chilled and young, but can be matured for a couple of years from date of vintage.

An aromatic variety of German origin that goes well with strong flavours in food, particularly spicy food. A difficult name to pronounce and the cellar staff usually refer to it as "what's coming now" instead of Gewurztraminer.

in the vineyard : It is low yielding and early ripening and block used in 28 years old. The canopy is opened as much as possible to allow the darkening of the berries.

about the harvest : Handpicked at optimal ripeness with a small percentage of botrytis

in the cellar : After crushing and destalking about 8hrs of skin contact is allowed for maximum aroma extraction before pressing. After setting selected yeast is added for a controlled cold fermentation. It is sterilized and filtered before bottling.



Villiera Wines

Stellenbosch

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