

Altydgedacht Chatelain 2013

A delicate, fruit-laden wine expressing cultivar characteristics of its components – leechie, rose petal and perfumed flavours, layered with a hint of spice.

Refreshing on its own, this wine will make the ideal partner to spicy dishes.

variety : Weisser Riesling | 44% Weisser Riesling, 37% Muscat d’Alexandrie and 19% Gewürztraminer.

winery :

winemaker : Etienne Louw

wine of origin : Durbanville

analysis : alc : 12.64 % vol rs : 15.2 g/l pH : 3.12 ta : 6.5 g/l so2 : 109 mg/l fso2 : 46 mg/l

type : White

pack : 0 **size :** 0 **closure :** 0

Veritas Gold (2013)

in the vineyard : Gewürztraminer, Weisser Riesling and Muscat d’Alexandrie grapes were handpicked in the cool morning hours at between 22.3 and 23.9 °Balling.

in the cellar : After harvest, the grapes were cooled overnight to 10 °C prior to vinification. The grapes were sorted, de-stemmed, crushed, pressed and allowed to cold settle for two days. The juice of the three varieties were cold-fermented separately at 12 °C. The fermentation on the Muscat d’Alexandrie was stopped to retain natural grape sugars, whilst the Gewürztraminer and Riesling were allowed to ferment dry. The wine was blended so as to balance flavour, sweetness and acidity.