

## Neethlingshof Gewürztraminer 2000

An off-dry with bright, polished flavours of sweetmelon, litchi, spicy summer peaches, lime and candyfloss, with pear infusions, leading up to sweet-edged grapefruit on the finish. The acidity is soft and easy, and contributes to the feeling of richness and weight. Greeny medium-straw colour; clear and bright. A lovely waft of herb and spiced-scented fruits - litchi, pineapple and fig - woven together with the floral notes of roses, honeysuckle and jasmine. The nose is almost oriental in character.

Ideal with spicy oriental foods or with lightly-currried fish, chicken and lamb, or chicken with limes. Especially good melded with cashew Szechuan chicken stir fry. Can also be enjoyed with light and fruity desserts if they are not too sweet. Delightful on its own. Serve well-chilled at 10-12°C.

**variety :** Gewurztraminer | 100% Gewürztraminer

**winery :** Neethlingshof Wine Estate

**winemaker :** Philip Constandius

**wine of origin :** Coastal

**analysis :** alc : 13.02 % vol   rs : 10.2 g/l   pH : 3.15   ta : 6.4 g/l   va : 0.29 g/l   so2 : 137 mg/l   fso2 : 50 mg/l

**pack :** Bottle

**ageing :** This wine is already approachable and drinking well now, but has enough structure to develop even further when laid down for a year or two.

**in the vineyard :** 100% Gewürztraminer, grown in deep-structured, unirrigated, decomposed granite soil on a southern slope facing False Bay. The sea breezes that rise from the Bay have a significant influence on the vineyard as they cool the vines during the ripening period in the Western Cape's hot summer months. The gewürztraminer clone used is GT 107, which is grafted onto Richter 99 rootstock. The vines are between 5 and 17 years old, and are trellised.

**about the harvest:** The grapes were picked at an average Balling of 22.5° in the first week of February 2000

**in the cellar :** After crushing, grapes were left on their skins for only 6 hours in the cellar. After pressing, the must was immediately cooled to 13°C and maintained at this temperature during fermentation in stainless-steel tanks.



### Neethlingshof Wine Estate

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